

AOC Côtes du Rhône Villages Séguret Red

Cuvée Bel Air



SOILS

Sandy, limestone slopes

GRAPE VARIETIES

Grenache and Syrah

WINEMAKING

During the harvest the grapes are 100% de-stemmed and crushed. Classic vinification with traditional punching down of the skins, racking and returning of the juice over the skins to extract colour, flavours and balanced tannins. The must is heated to 32°C at the end of fermentation to round out the tannins. Total maceration period of one month before racking off the juice and blending. The wine is then matured for 8 to 12 months in oak barrels.

TASTING NOTE

A rich garnet red, this wine is produced from a rigorous selection of the best grapes harvested in that particular year. Ready to drink now, it will continue to mature for a number of years. The nose reveals tempting aromas of cocoa and candied fruits. Thanks to its careful maturation, the oak is subtle and well-integrated. Bold and concentrated on the palate, with tannins that are still firm. The finish is fresh with peppery notes.

FOOD AND WINE PAIRING

This full bodied wine is a perfect match with roast beef, a rack of lamb or a Provençal veal stew.

CELLARING

Drink now and within 4 to 5 years.

SERVING

Decant and serve between 19 and 20°C.

