



## SEGURET Côtes du Rhône Villages, rouge, « Estelles » .

**Location :** The appellation area is located on the left bank of the Rhône River, near the city of Vaison La Romaine and the famous villages of Gigondas, Vacqueyras, Rasteau, Beaumes-de-Venise.

**Soil :** Limestone terraces, clay, sand, stony.

**Climate :** Mediterranean type with particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

**Grapes varieties :** Five grapes varieties typically from the Rhône Valley are grown for making this cuvee "Estelles" :

- Black grenache ( 80% ).
- Syrah (20%).

**The vineyard :** The estate is certified organic since the 2020 vintage.

The treatments of the vine are limited and based on copper, sulfur, and natural products of Biocontrol. When they are carried out, it is always at the minimum useful dose. The vineyard is grassed one row out of two to promote aeration and soil life and to facilitate the passage during work. The yields are naturally low and can be controlled by green harvesting if necessary.

**Harvest :** It is manual and carried out quickly at the optimum of maturity.

**Winemaking :** It is done carefully, in small tanks, with pumping over and punching down of the pomace for a better extraction of the colour and tanins and at controlled temperature in order to express the best from the grapes. The maceration time is long and up to 25 days.

**Ageing :** This wine is partially aged in new barrels and old barrels for 12 months. The rest of the wine is stored in tanks, on its fine lees in order to preserve its freshness and fruit. At the end of the ageing, a blend is done between wines aged in barrels and the others stored in tanks. The bottling is done about 18 months after harvest.

**Consommation :** Our red wine "Estelles" can be appreciated as young, but can also be kept for many years. He will be fine around its fourth or fifth year and will be able to keep more depending on the vintage and storage conditions. It is a full bodied wine with tight and soft tannins. The aromatic expression is complex, mainly on spices and overripe black fruit. This wine will perfectly go with grilled meat, wild meat, red meat in sauce and cheeses.