

2013 MINERALE

DOMAINE ST. SEBASTIEN
COLLIOURE - BANYULS, LANGUEDOC FRANCE



THE WINE:

90% Grenache Gris / 10% Grenache Blanc. Entirely estate grown fruit from a vineyard set on a cliff above the Mediterranean Sea. Hand-picked and gently sorted. Wine is cold fermented in 400L oak casks and the lees are stirred daily for 15 days. The wine is aged 1 year in 400L neutral French oak.

THE ESTATE:

Domaine St. Sebastien draws from its 14 acres of A.O.C. property in the acclaimed “Collioure” district. This area is regarded as the best red wine producing region in the Languedoc. All of the vines sit on steeply terraced slopes which cannot be harvested by mechanical means. They are grown without pesticides. This low-yielding philosophy results in wines of great quality and clear expression of the terroir in which they are grown.

TASTING NOTES:

COLOR: Light gold-platinum.

AROMAS: Fresh and clean with notes of lychee fruit, vanilla bean and traces of mineral water.

FLAVORS AND TEXTURE: Rich and viscous with honeydew melon and hints of apricot and butterscotch.

FOOD PAIRING: Maryland crab cakes with a garlic-cilantro aioli.

~ DRINK NOW THROUGH 2018 ~