

2015 EMPREINTES ROUGE

CLOS SAINT SEBASTIEN, COLLIOURE - BANYULS, FRANCE



THE WINE:

90% Grenache, 10% Carignan from the Collioure district from vines averaging 40-50 years old. Aged for one year in 50% French oak and 50% stainless steel. Grapes are hand-harvested and cold soaked for 48 hours prior to fermentation. 20 days of maceration with the skins to extract color and tannins.

THE ESTATE:

Clos 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. Winemaker Rommuald Perrone carefully oversees all aspects of wine production from vineyard to the bottle.

TASTING NOTES:

Color: deep violet

Aromas: dusty, crushed granite and mineral surrounds the dried blackberry and herbs

Flavor & Texture: blue and black berry flavors envelope the palate with silk like tannins and texture

Food Pairing: herb-roasted chicken with wild grain rice and crusty French bread

-DRINK NOW THROUGH 2025-