

2015 INSPIRATION CELESTE

CLOS SAINT SEBASTIEN, COLLIOURE – BANYULS, FRANCE



THE WINE:

90% Grenache/10% Carignan. Entirely estate grown fruit from a vineyard set on a cliff above the Mediterranean Sea. All vines are “old vine” with the average age around 75 years old. It is aged for 12 months in new French oak. The Celeste vineyard is cooled by the Mediterranean breezes but warmed by the long and intense summer.

THE ESTATE:

Clos St. Sebastien draws its fruit 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: crimson with dark ruby flashes

Aromas: ripe red berries are enhanced by warm earth spices and dried violet flowers

Flavor & Texture: red fruit and dried herbs lead to a rich layered texture with lip-smacking Grenache acidity

Food Pairing: slow-cooked chicken with wild mushrooms, red potatoes, and root vegetables in red wine and broth

-DRINK NOW THROUGH 2029-