

# 2015 INSPIRATION MARINE

CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, LANGUEDOC, FRANCE



## THE WINE:

90% Mourvedre / 10% Grenache. 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. The wine is intended to be a pure expression of terroir and fruit, therefore it never sees any time in oak.

## 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:** garnet gemstone

**Aromas:** black fruits, fresh ground coffee, wild herbs de Provence

**Flavor & Texture:** dried black berry, saline minerality and hints of garrigue spices; velvet soft tannins and satin like mouthfeel

**Food Pairing:** serve with a classic Mediterranean bouillabaisse and a crusty baguette

-DRINK NOW THROUGH 2027-