

2015 INSPIRATION MINERALE

CLOS SAINT 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 for one year in 400 liter Stockinger Austrian Oak barrels.

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: light silver-platinum

Aromas: fresh green melon, white fruits, saline mineral and hints of lightly toasted oak

Flavor & Texture: bright melon and under-ripe white peach with fresh minerals of the sea. Roundly textured with mouth-coating viscosity

Food Pairing: lump blue crab meat crab cakes with a lemon and garlic aioli

-DRINK NOW THROUGH 2024