

2015 CLOS SAINT SEBASTIEN LE CLOS

CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, LANGUEDOC, FRANCE



THE WINE:

The second vintage of Le Clos was produced in 100 case / 1,200 bottle volume. A blend of 25% Grenache, 25% Syrah, 25% Carignan and 25% Mourvedre from the oldest sections of vineyard on the estate. A single barrel of each varietal was selected and blended prior to being aged for 1 year in 50% new and 50% 1 year old 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: dark ruby bordering on purple

Aromas: black cherry, crème de cassis, chai tea and Mexican chocolate with dried violet flowers

Flavor & Texture: fruit driven and ripe with black and red fruits competing for attention; nuances of baking spices, dark chocolate and herbal, gamey notes; rich and full bodied yet with soft approachable tannins

Food Pairing: coffee and brown sugar rubbed venison

-DRINK NOW THROUGH 2035-