

2016 EMPREINTES BLANC

CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, 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 fermented in oak casks and part of the juice is matured for 6 months in 2-year-old barriques.

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: white gold

Aromas: fresh green apple, green melon and saline mineral

Flavor & Texture: green apples and citrus lead to a fresh clean palate with tart acids

Food Pairing: a classic country French salad of shrimp and avocado over butter lettuce with a lemon vinaigrette dressing

-DRINK NOW THROUGH 2021-