

2016 CLOS SAINT SEBASTIEN LE CLOS

CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, LANGUEDOC, FRANCE



THE WINE:

The third vintage of Le Clos was produced in 100 case/1,200 bottle volume. A blend of 55% Grenache Noir and 45% Mourvedre from the oldest vineyards on the estate. Aged for 1 year in 50% new and 50% 1 year old Stockinger Austrian oak barrels. This vintage of Le Clos was given a 95 point rating by Jeb Dunnuck of Robert Parker's Wine Advocate.

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 purple

Aromas: spicy black cherry and blueberry fruit emerge with notes of seaside minerality and hints of dried flowers and wild herbs

Flavor & Texture: the bold blue and black fruits show freshness and vitality with hints of Crème de Cassis on the long, focused finish

Food Pairing: bacon wrapped venison tenderloin with wild mushrooms

-DRINK NOW THROUGH 2030-