

2017 CLOS SAINT SÉBASTIEN LE CLOS GRANDE RESERVE

CLOS SAINT SÉBASTIEN, COLLIOURE-BANYULS, FRANCE



THE WINE:

Made from a blend of 70% Syrah / 10 % Grenache / 10% Mourvedre / 10% Carignane from the Estate's best vines, this is a wine to showcase the unique and complex terroir of Clos Saint Sébastien. Extended maceration of up to 40 days followed by fermentation in stainless steel the wine is then aged for 12 months in French oak. Each year Romuald Perrone makes only 600 bottles of this very special wine.

THE ESTATE:

Clos St. Sébastien draws its fruit 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 Romuald Perrone carefully oversees all aspects of wine production from vineyard to the bottle.

TASTING NOTES:

Color: dense ruby with flashes of purple

Aromas: ripe black and red fruits, wild herbs, toast and hints of coffee and spice

Flavor & Texture: rich and plush in the mouth the flavors of blackberry, red plums, subtle herbal notes and exotic spices saturate the palate, while the silk-like tannins and fresh, lifted style linger on the finish

Food Pairing: dry aged prime tenderloin of beef

-DRINK NOW THROUGH 2032-