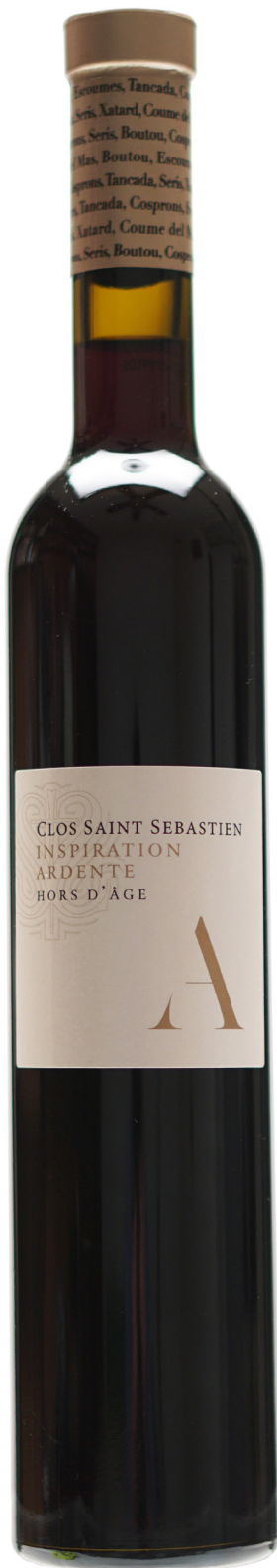


NON VINTAGE INSPIRATION ARDENTE

CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, FRANCE



THE WINE:

90% Grenache Noir / 5 % Grenache Gris / 5 % Grenache Blanc grown on two small plots owned by Clos Saint Sebastien. The grapes are handpicked, cold soaked and left on the skins to macerate for 30 days. The wine was produced in the traditional method of this region, very similar to how Port wines are made. A pure alcohol made from grapes was added to the juice to halt fermentation and preserve natural fruit sugars and maintain a 16% alcohol level. After fermentation is stopped the juice is aged in small French oak barrels for up to 20 years. The new vintage of the wine is bottled each spring by blending barrels that go back up to 20 years.

THE ESTATE:

Clos Saint Sebastien draws from its 14 acres of A.O.C. property in the acclaimed Collioure - Banyuls 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: burnt amber - ruby

Aromas: black plums, cherries and chocolate with hints of orange peel

Flavor & Texture: sweet red and black fruit show complex flavors of espresso and dark chocolate on the long, decadent finish

Food Pairing: dark chocolate desserts

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