

2018 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 Sebastien. 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. Sebastien 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 bottle.

Tasting Notes:

Color: Dense ruby with flashes of garnet.

Aromas: Ripe red fruits, wild herbs, and hints of coffee and exotic spices.

Flavor & Texture: Rich, full bodied and plush in the mouth the flavors of juicy berry, red plums, subtle herbal notes saturate the palate, while the creamy tannins and fresh, lifted style linger on the finish.

Food Pairing: [Dry aged prime tenderloin of Wagyu beef](#) roasted with red potatoes, olive oil, garlic and sea salt.

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