

# 2017 Inspiration Marine

Clos Saint Sebastien, Collioure-Banyuls, Languedoc, France



## The Wine:

90% Mourvedre / 10% Grenache. Entirely estate grown fruit from a vineyard set on a cliff above the Mediterranean Sea. All vines are old vine with the average age around 75 years old. The wine is intended to be a pure expression of terroir and fruit; therefore, it only spends 12 months in large French oak casks, no time in small oak barriques. Total produced in 2018 was just under 200 cases.

## 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 Rommuald Perrone carefully oversees all aspects of wine production from vineyard to bottle.

## Tasting Notes:

**Color:** deep garnet- red with nice color density at the core

**Aromas:** ripe red fruits, baking spice, rose petals

**Flavor & Texture:** red berries, hints of saline minerals and delicate spice with silky, well integrated tannins

**Food Pairing:** serve with a classic Mediterranean bouillabaisse and a crusty baguette

**-Drink Now Through 2029-**