

# 1991 CLOS SAINT SEBASTIEN LE COEUR - BANYULS GRAND CRU

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## CLOS SAINT SEBASTIEN, COLLIOURE-BANYULS, FRANCE



### THE WINE:

A blend of 90% Grenache Noir and 10% Grenache Gris from a single vineyard above the Mediterranean Sea just west of Banyuls Sur Mer. 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. The wine was then aged in mature French oak casks for 25 years before being bottled in 2016. Only 600 bottles were made.

### 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 the bottle.

### TASTING NOTES:

**Color:** burnt amber

**Aromas:** dried figs, walnut liqueur and caramel with hints of exotic incense

**Flavor & Texture:** sweet plums and caramelized sugar with warming spices and chocolate covered cherry

**Food Pairing:** aged mature cheeses

-DRINK NOW THROUGH 2031-