

2016 INSPIRATION CELESTE

CLOS SAINT SEBASTIEN, COLLIOURE – BANYULS, FRANCE



THE WINE:

90% Grenache/10% Carignan. 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. It is aged for 12 months in new French oak. The Celeste vineyard is cooled by the Mediterranean breezes but warmed by the long and intense summer. Less than 400 cases 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: dark ruby with purple core

Aromas: wild red berries and warm spices with dried floral notes

Flavor & Texture: sweet, red fruits and toasted oak show richness and depth with classic grenache acidity

Food Pairing: slow-cooked chicken with wild mushrooms, red potatoes, and root vegetables in red wine and broth

-DRINK NOW THROUGH 2028-