

2016 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 2016 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 the bottle.

TASTING NOTES:

Color: garnet

Aromas: ripe plums and cherry with hints of anise and cocoa

Flavor & Texture: cherry and fig with a salty, fresh minerality; round and soft on the palate with velvet texture

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

-DRINK NOW THROUGH 2028-