



2021 TERROIR DARONTON SÉGURET



APPELLATION

AOC Côtes du Rhône Villages Séguret, Rhône, France

VARIETALS

55% Grenache, 24% Mourvèdre, and 21% Carignan

VINEYARDS

The vineyard grows on the foothills of the Dentelles de Montmirail massif. From the plains to the hillsides, a great variety of altitudes and soils can be found here. The presence of the river Ouvèze helps keep the vines cool, particularly in the summer heat. This gives the wines added elegance and minerality.

VINIFICATION

Harvest at optimum maturity. Grapes are destemmed and crushed. Traditional vinification at controlled temperatures (27-29°C). Maceration lasts 15 to 18 days.

WINEMAKER'S NOTES

Deep red color. The nose is full of red fruit aromas and spices. Fresh palate with red fruits, liquorice and soft spices notes. Finishes with brisk acidity and long finish, with the peppery notes lingering.

FOOD PAIRING

This wine partners beautifully with Roasted Pork with Rosemary, Grilled Chicken, Roasted Meats, and Vegetables with Cumin.



GLASSWARE

Universal Glass or
Aroma Collector



AGING

3 - 5 Years



DECANT

30 Minutes



**SERVE
TEMP**

60 - 65° F

