



SEGURET Côtes du Rhône Villages, red wine, « Laurances ».

Location : The appellation area is located on the right bank of the Rhône River, near the city of Vaison La Romaine and the famous villages of Gigondas, Vacqueyras, Rasteau, Beaumes-de-Venise.

Soil : Terraces argilo-limestones, stony.

Climate : Mediterranean type with particularly hot and dry summers. The Mistral (North wind) drives out the moisture, ensuring particularly favorable conditions for the vine growing.

Grapes varieties : Two grapes varieties typically from the Rhône Valley are grown for making our red wine.

- Black grenache (75%).
- Syrah (25%).

The vineyard : The estate is certified organic, certified HVE (High Environmental Value), and the red wines are certified Vegan.

The treatments of the vineyard are limited and made with simple elements (copper and sulfur), and when they are made, it is always at the minimal useful dose. The vineyard is grassed every other row in order to promote soil aeration, create a living zone, help biodiversity, and facilitate the passage during the work of the vine. The yields are naturally low and can be controlled by green harvesting if necessary.

Harvest : It is manual in order to make a selection of the best clusters. The harvest is quickly done when the maturity of the grapes is at the optimum.

Winemaking : It is done carefully, in small tanks, with pumping over and punching down of the pomace for a better extraction of the colour and tanins and at controlled temperature in order to express the best from the grapes. The maceration time is long, up to 25 days.

Elevage : The wine is then stored on its fine lees until the bottling for keeping its aromas and its freshness. The bottling is done 8 months after harvest.

Consommation : This cuvee can be drink young, on the fruit, but it can also be kept for many years. This is a fleshy wine with fine and tight tanins. This wine will reach its plénitude about its 3rd to 5th year, but it can be kept longer according to the vintage and the keeping conditions. This cuvee will admirably go with pork-butcheries, roasted meat or cheeses.