



SEGURET 2015 Côtes du Rhône Villages

SOIL TYPES: Clay and limestone hillsides and terraces, stony ground.

GRAPE VARIETIES:

- 80% Grenache
- 10% Syrah
- 10% Mourvèdre

VINIFICATION: Traditional vinification, temperature control, regular pump-over and pressing, maceration 10 to 20 days.

TASTING NOTES: Deep, dark red colour, with shimmering hues. Vanilla and mocha notes on the nose followed by jam and liquorice aromas. Rich and concentrated on the palate, tannins linger over roasted coffee notes.

FOOD AND WINE MATCHING: Duck with mushrooms, duck breast with pink peppercorns, beef rib with red wine sauce, duck breast stuffed with figs, lamb cottage pie.

EAN 13:

bottle:	3 76025677112 9
Box:	3 76025677117 4
box of 6 x 75cl	

