



# Clos Saint Sebastien - Empreintes Rimage Rouge 50 cl | AOP Banyuls . France (LIKOREUS FRANKRIJK) — 2018

### **Domain**

#### **Clos Saint Sebastien**

A rather "young" domain, founded in 2007 by 2 passionate wine lovers: Jacques Pirou, a man of character from the shipping industry and Romuald Peronne, the grandson of Rousillon wine growers.

The idyllic domain in Banyuls-sur-Mer was also certified in 2020 with a" Level 3 High Environmental" certificate. They owe this to their long-standing commitment to biodiversity, fertility management and ecological irrigation.

#### Vinification

Cold pre-fermentation maceration. Maceration during 3 weeks after mutage on grain. The wine ages for 6 months on fine lees in barrels.

#### **Taste**

The nose is rich and complex with notes of red and black fruits, cocoa and spices. On the palate we experience a structured, fruity wine with a good freshness and flavours of strawberry, cherry and blackcurrant.

## **Food pairing**

Dessert with chocolate

## **General information**

Type: Red wine

Grape varieties: Grenache Noir (100%)

Viticulture: Traditional Storage (years): > 10

Serving temperature: 8-10°C

Taste profile: Sweet

