Wijnfiche

Clos Saint Sebastien - Inspiration Minérale Blanc | AOP Collioure France (ROUSSILLON) — 2023

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

Harvested by hand in 15 kg open-worked crates. The grapes are kept in cold storage (2/3°C) for 24 hours before being sorted by hand, berry by berry. Direct whole bunch pressing followed by light cold settling. Fermentation at low temperature (14°C) under wood in demi-muids (600l) and stirring of the lees for 2 months after the end of fermentation. Aged on fine lees in demi-muids for 9 months.

Taste

A complex, subtle, iodised nose with hints of sorrel and camomile. The palate is golden and beautifully taut, combining elegant aromas of mirabelle plum and aromatic herbs with a long, saline, iodised finish that is pure and well-crafted.

Food pairing

Scallops - baked | Thai kitchen | Turbot fillets with safron | Tajine

General information

Type: White wine

Grape varieties: Grenache Gris (90%), Carignan blanc (10%)

Storage (years): + 7-10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

