

2015
CÔTES-DU-RHÔNE



À Séraphin

The wine was born from our desire to take the best part of our cotes du rhone vineyard. We have dedicated to our great grandfather, Thus was born " A SERAPHIN"

VINTAGE

Marked by several periods of strong heat and a few timely thundery storms, the 2015 vintage in may already and in all aspects be qualified as generous. Generous in colour, generous in structure, in ripeness. These favourable weather conditions meant that the 2015 crop reached ripeness in excellent conditions, and the thundery storms mid-September did not affect the quality of what already appeared to be an excellent vintage. The 2015 red wines have beautiful deep, dark and already shiny colours. The aromas –mostly black fruit- remain fresh, a proof that the fruit has been harvested at its optimal ripeness. The tannins are there – silky and smooth, fine and elegant. The wines are balanced, fruity and enjoyable.

TERROIR

Our vineyard of Côtes-du-Rhône is situated in the North of Bollène in the limit between Vaucluse and the Provençal Drôme. Syrah of this wine is on the locality " Montueil ". Both the altitude of the vines and being surrounded by trees, created ideal conditions to avoid over ripeness. We blended it with Grenache from the lieux dits " Serre de Catin" & "La Levade" and some Carignan...

WINEMAKING

A partial destemming (60%) takes place and the vat is gravity filled. The wine is made avoiding maximal extraction, on the contrary the sought after qualities are elegance and freshness. The wine is kept in enamelled vats until the malo-lactic fermentation is finished and is then matured in big oak tuns (70%) and 1-5 year old barrels (30%).

B L E N D 55% Grenache / 35% Syrah / 10% Carignan

P R O D U C T I O N 11 000 bottles

T ° D E S E R V I C E 15,5 C

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