

Terroir

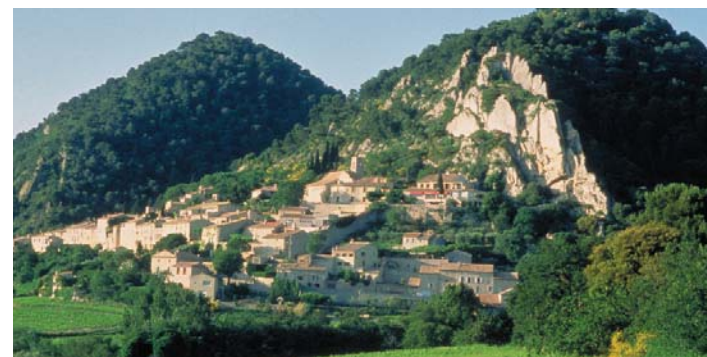
- **Vineyards:** these are located throughout the commune of Séguret, which is situated at the foot of the "Dentelles de Montmirail", in the French Department of the Vaucluse.
- **Soil types:** stony soils on argillaceous limestone slopes and terraces.
- **Climate:** typical Mediterranean affected by the Mistral.
- **Background:** Séguret's destiny as a wine producing area has been developed since the 13th Century, first under the control of the Counts of Toulouse, then followed by the Princes of Orange. In 1685 a wine "Confrérie" or brotherhood was created and most astonishingly for the period, was led by a female local "landlord". Séguret's winemakers revived their "Confrérie" in 1985 under the name, the "Confrérie des Chevaliers du Gouste-Séguret Compagnons de Saint-Vincent". The vineyards were consecrated Côtes du Rhône Villages Séguret in 1967.

Production

- **Area under cultivation*:** 287 hectares, annual production: 10501 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the reds have a ruby, cherry colour, the rosé has a strawberry and raspberry hue, while the whites are gently golden.
- **Nose:** the reds have a fruity bouquet with a hint of almond and tobacco. The rosé and the whites have an extremely zesty fragrance.
- **Palate:** the red is rounded and fruity, the rosé and the whites are light and elegant.
- **At the table:** the red accompanies Provençal cuisine with flair, stuffed meats, poultry and cheese. The rosé can be drunk with felicity to accompany delicatessen meats, while the white marries well with fish and goat cheeses
- **Laying down:** reds are best drunk after 5 years. The rosé and whites should preferably be drunk in their early years.
- **News:** Several times a year, in co-operation with the winemakers, Séguret's restaurants, as members of the Terrain de Séguret Charter, organise free wine tastings of the village's best blends for their customers, events which are both instructive and very convivial!



The words to express it

Built into a hillside, Séguret which acts as a "balcony" overlooking the high "Comtat Venaissin" is one of France's most beautiful listed villages. The origin of the village's name comes from Segur which means "sûr" (sure) in the Provençal dialect. In truth, it is undeniable that this village perched high on the mountainside offers every impression of impregnability and safety.

* Source: harvest statement 2006

