

2020 Château de Ségriès Tavel Rosé

France - Rhône Valley - Tavel AOC

ABOUT CHATEAU DE SEGRIES

Owner Henri de Lanzac purchased Château de Ségriès in 1994 from Count Henri de Regis, founder of the Lirac AOC. They use grapes from what is perhaps the best terroir for red wine, the windy Vallongue plateau. The vineyards on this plateau are full of 'galets roulés' — these hard, dense silica-rolled pebbles absorb heat during the day & return it to the vines at night. Their presence also allows for deep vine roots, which results in outstanding terroir. Ségriès owns 58 hectares of old vines in Lirac, Tavel & Côtes du Rhône AOC's.

ABOUT THE WINE

Ségriès Tavel Rosé comes from 60-year-old vines. Deep pinkish salmon color with red highlights. Intense, well-opened nose of ripe cherries, wild strawberries and raspberries. The aromas of red berries and citrus fruit accentuated by spices, Nice freshness on the palate; balanced; well-textured.

RATINGS

92 pts – Gold Medal – Beverage Testing Institute 91 pts – Vinous

| Vintage | 2020 |
|--------------|--|
| Appellation | Tavel AOC |
| Varietal(s) | 50% Grenache, 30% Cinsault, 10% Clairette, 10% Syrah |
| Vinification | Maceration in cement tank; classic bleeding wine Fermentation at low temperature |
| Age of Vines | 60 years |
| Soil Type | pure silica, slate, sand, clay, rolled pebbles |
| Size | 12/750ml / 3/1.5L |
| UPC | 7 84585 00112 5 / 7 84585 02052 2 |