

2018 Inspiration Celeste

Clos Saint Sebastien, Collioure – Banyuls, France



The Wine:

90% Grenache Noir /10% Carignan. Entirely estate grown fruit from a vineyard set on a cliff above the Mediterranean Sea. All vines are "old vines" with the average age of 75 years old. The wine is aged for 12 months in 50% new French oak. The Celeste vineyard is cooled by the Mediterranean breezes but warmed by the long and intense summer. Less than 200 cases were made.

The Estate:

Clos St. Sebastien draws its fruit from its 14 acres of A.O.C. property in the acclaimed Collioure district. This area is regarded as the best red wine producing region in the Languedoc. All of the vines sit on steeply terraced slopes which cannot be harvested by mechanical means. They are grown without pesticides. This low-yielding philosophy results in wines of great quality and clear expression of the terroir in which they are grown. Winemaker Romuald Perrone carefully oversees all aspects of wine production from vineyard to bottle.

Tasting Notes:

Color: Dark maroon with ruby.

Aromas: Ripe red and black berries, baking spices with dried herbal notes.

Flavor & Texture: Sweet red fruits, toasted oak and subtle cacao show richness and depth with classic grenache bracing acidity.

Food Pairing: Slow-cooked chicken with wild mushrooms, red potatoes, and root vegetables in red wine and broth.

-Drink Now Through 2032-