

2022 Empreintes Blanc

Clos Saint Sebastien, Collioure-Banyuls, France



The Wine:

90% Grenache Gris / 10% Grenache Blanc. Entirely estate grown fruit from a vineyard set on a cliff above the Mediterranean Sea. Hand-picked and gently sorted. Wine is fermented 33% in oak casks and 67% in stainless steel. Then the same 33% part of the juice is matured for 6 months in 2-year-old barriques.

The Estate:

Clos St. Sebastien draws 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 Rommuald Perrone carefully oversees all aspects of wine production from vineyard to bottle.

Color: Platinum with hues of yellow.

Aromas: Fresh melon, lemon verbena, floral notes and saline minerals.

Flavor & Texture: Clean, fresh and crisp with citrus rind and stone fruit and wild herbs.

Food Pairing: A classic Mediterranean French salad of shrimp, avocado and shaved carrots over butter lettuce with a lemon vinaigrette dressing.

-Drink Now Through 2026-