



*domaine*  
**CHAMFORT**

**Cuvée** Côté Inverse

**Appellation** SÉGURET CÔTES DU RHÔNE VILLAGES

**Colour** Red

**Grapes varieties** 80% Grenache; 20% mourvèdre.

**Average vine age** 50 years old

**Surface area** 6 ha

**Yield** 25 hl / ha

**Maturing** 12 to 18 months, 50% in concrete vats, 50% in wooden vats (French Oak)

**Packaging** cases of 6 bottles

**Terroir**

The vineyard is situated on the Mont Bayon, 450 meters above sea level. These are the highest vineyards in the Canton of Vaison La Romaine.

Grenache vines are an average age of 50 years. Strong of a beautiful vitality, they produce small yields and exceptional quality.

The soil is composed of ancient limestone scree very large quartz vein caliber on a bed of red clay. Witnesses of its geological past, many fossils are found in the vineyards.

**Vine tending**

Traditional soil work, ridging the soil over the bases of the vines to protect them over winter and ploughing this same soil back in the spring (décavaillonnage). This means that there is no need for weed killer. The use of plant health products is limited; we always prefer preventive methods that are mainly organic. We use certified organic fertilizers, applied sparingly to the needs of the vine. We are started the organic conversion in 2018, our main aim is to control the process by focusing primarily on wine quality.

**Vinification and maturing**

The vinification follows the traditional principles of the Rhone Valley. The maceration lasts between 22 and 35 days. Earlier we favor pumping and power cuts. The fermentations are performed at low temperature in the final at hot maceration, we limit tank movements. The breeding is done on fine lees to keep the complexity of the soil.

**Tasting notes**

Wine majority Grenache, our Séguret perfectly expresses the terroir of altitude with calcareous matrix.

The nose reveals a lot of power and heat, perfumes enveloping black fruits, cherries, smoke and mineral notes.

The palate is powerful and sensual, high complexity in the fruit with strong tannins, suggesting finals exceptionally fresh.

