



DOMAINE DE
CABASSE

Garnacho

RED SÉGURET 2022



VARIETALS

Grenache 80%, Syrah 20%

TERROIR

Séguret hillsides below the village, pebbles

AVERAGE VINES AGE

35 years

CULTURAL PRACTICE

Grape growing approach: HVE3 (High Environmental Value) & organic conversion;

WINEMAKING

Vatting: completely destemmed, maceration of around 21 days in concrete. During the first week: delestage and pumping over. Alcoholic fermentation between 25 and 28°C. Aging in concrete vats for 9 months.

TASTING NOTE

Deep red colour with purple highlights. The nose reveals great aromatic richness and complexity, with intense aromas of fresh fruit and violets. Round and long on the palate, characterized by silky, soft tannins and spicy notes. The finish is well coated, and this Grenache will improve over the next 5 to 7 years.

ABV

13%

TASTING ADVICE

Serving: between 18 and 20°C

Food and wine pairings: duck breast with wine merchant sauce, pan-fried duck foie gras escalope, truffle brouillade and leg of lamb

Aging potential: 10 years

AWARDS & RATINGS

Guide Hachette: 2 stars

James Suckling: 91 points

Competition Grenaches du Monde - gold medal



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