



DOMAINE DE  
CABASSE

# Casa Bassa

RED SÉGURET 2021



## VARIETALS

Grenache 50%, Syrah 50%

## TERROIR

Séguret hillsides below the village, pebbles, the most beautiful Syrah grapes

## AVERAGE VINES AGE

60 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 gentle pumping over. Alcoholic fermentation between 25 and 28°C. Each grape is vinified separately and blended in spring. Aged for 12 months in old oak barrels.

## TASTING NOTE

Deep garnet-red color. The nose reveals aromas of black fruit, leather and graphite. Concentrated and powerful, the palate is velvety, with a finish between sweetness and freshness.

## ABV

13,5%

## 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: 5-7 years



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