

Ch Segur Fitou

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

APPELLATION: Fitou

CEPAGE: 34% Carignan, 33% Grenache, 33% Syrah

WINEMAKING: Grapes are harvested by variety and a portion are de-stemmed,. Fermentation takes place in tank and wine is aged for 9 months in barrel, a small percentage of which is new, for added complexity.

AGING: 9 months in barrel

THE STORY

Fitou is one of the oldest vineyards in France. Wine was first made here by colonists from ancient Greece and later by Romans. As it was then and still is today, the business of Fitou is wine. Now, tractors and truckloads of wine traverse this rugged section of LanguedocRoussillon, where once Roman chariots rumbled past this tiny village on the ancient Via Domitia that connected Spain and Rome. Built on a rocky escarpment above the village of Tuchan, the 11th Century Château de Segure was once controlled by the Cistercian Abbey de Fontfroide in Corbières, for which it supplied its highly-regarded wines. Now farmed by sustainable methods, its wine is a classic blend of Carignan, Grenache and Syrah.

THE ADJECTIVES

AROMAS / FLAVORS: Red and black fruit, spice, woody notes, pepper

MOUTHFEEL: Firm & well-structured

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Grilled meats or the famous dish of the region, cassoulet

