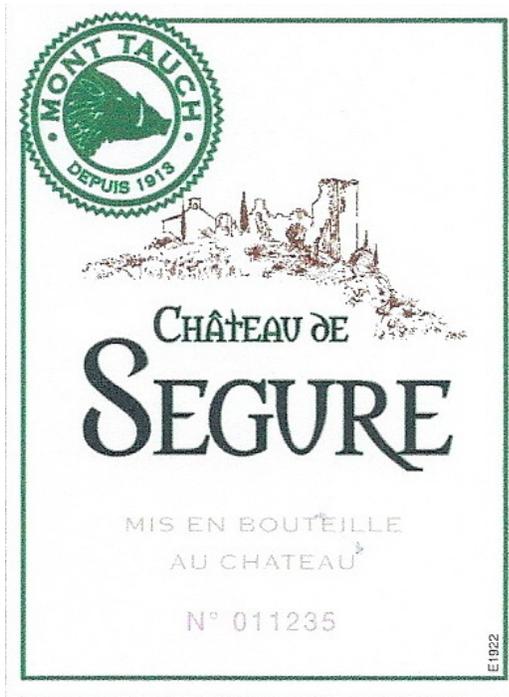


CHÂTEAU DE SEGURE FITOU



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 Languedoc-Roussillon, 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 Fontefroide 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.

Region:	Languedoc
Appellation:	Fitou
Owner:	Cave de Mont Tauch
Established:	1913
Farming Practices:	Sustainable
Soil:	Schist, limestone and clay
Grape Varieties:	Grenache, Carignan, and Syrah
Age of Vines:	20 years
Yield/Hectare:	35-40 hl/ha
Avg. Production:	60,000 Bottles

Vinification and Élevage: 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.

Tasting Notes: A firm, well-structured wine with red and black fruit, spice, woody notes and pepper. It is an excellent companion to grilled meats or the famous dish of the region, cassoulet.

IMPORTED BY

