



WHERE
FRANCE

WHAT
RED

WHEN
?????

LE P'TIT SPENCER

Bastille Day meets Groundhog Day
(inquire if you're confused)



WINEMAKER Sébastien Bonneaud

REGION Languedoc/Corbieres

GRAPE VARIETY Carignan,
Mourvedre, Syrah, Grenache

AGE OF VINES Planted in the
mid 1940s through mid 1980's

PRODUCTION 84,000 bottles

SOIL Clay and limestone mixed
with Aeolian sand

VITI/VINI

The estate is comprised of 30 hectares at an altitude of 300m. Seb implements organic practices, and the vineyards are registered agriculture raisonnée. The Aeolian sand component to the soil is atypical for the region and imparts suppleness to the texture on the finish. Seb follows the 'less is more' in the cellar philosophy and invests most of his energy in the vineyard. De-stemmed and fermented in vat with indigenous yeasts, a temperature controlled maceration lasts approximately 20+ days, followed by gentle pressing. Maturation in vat, and blended after 5 rackings, to allow for minimal filtration prior to bottling.



CONCEPTUAL DOPPELGÄNGER

He's a most beloved and bumbling detective, Inspector Clouseau, who always gets his mark. Of course he's French - he's completely self-absorbed but so damn charming that you don't care, and he's a 100% bone fide hoot, 24/7. He knows he's right even when he's wrong and he'll suffer no harm, no matter the gravity of the prat fall. He is a classic and he's unstoppable. Thank you Peter Sellers - it could only have been you and thank you Sébastien Bonneaud, for creating the endearing little Spencer.

PRODUCER

Christopher Spencer purchased the estate in 2007 to fulfill a long-standing dream. Christopher's vision is executed by Sébastien Bonneaud, who runs the estate. The favorable microclimate and light touch in the cellar allow for a genuine expression of the region in the finished wine. The label is a pretty apt representation of Sébastien, always with a black beret and glass in hand!

