

## CÔTES DU RHÔNE VILLAGES – SEGURET - RED

*La Grange de fert*

### THE ESTATE

Domaine Eyguestre is a family business which was **created in 1919**.

Originally, the estate was a farm operated by Laurent's great-grandfather, Louis Bellion. His grandfather Ismaël enlarged the farm and turned to mixed farming (cereals, olives, orchards, vines).

His father, Lucien, bet everything on the vine by taking his production to the cooperative cellar. Laurent Bellion took over the operation in 2000 and decided to create his own estate in 2011.

Today, Domaine Eyguestre has **19 hectares of vines** and 300 olive trees.



### APPELLATION

AOP Côtes du Rhône Villages Séguret

### VARIETALS

50% Grenache – 25% Carignan – 15% Mourvèdre – 10% Syrah

### TERROIR

Selection of the best grapes located on the best plots located at an altitude of 250 m. Old vines of 70 years. 30% slope. The soil is made up of white clay and blue marl.

### YIELD

Low Yield : 35 hL/Ha

Maximum yield allowed by the AOP Séguret : 42 hL/Ha

### VINIFICATION, AGING

**Manual harvest** at optimum maturity. **Total destemming**, vatting. Maceration lasting 30 to 35 days with two pumping over per day. Pressing.

**Aging** in vats for 12 months.

Bottling at the estate.

### TASTING NOTES

Very beautiful purplish red color, brilliant. The nose reveals itself in successive small touches on aromas of peppermint, savory, violet, ripe red fruits. On the palate, freshness and aromas spices, mint. Presence of black fruits Plum, candied prune. Service temperature: 17/18° C.



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