

CÔTES DU RHÔNE VILLAGES – SEGURET - ROSE

Le Mauquis rosé

THE ESTATE

Domaine Eygvestre 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 Eygvestre has **19 hectares of vines** and 300 olive trees.



APPELLATION

AOP Côtes du Rhône Villages Séguret

VARIETALS

50% Grenache – 50% Cinsault

TERROIR

Plots located at an altitude of 250 m with a slope of 15%. Very nice North-East exposure Soils of limestone sandstone with red clays.

YIELD

Yield: 40 hL/Ha

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

VINIFICATION, AGEING

Direct press, cooling of the harvest

Cold settling (8°C) for 48 hours. Alcoholic fermentation at low temperature.

Ageing on lees in stainless steel vats for 6 months. Fining and light filtration

Bottled at the estate.

TASTING NOTES

Very beautiful intense pale pink color, brilliant. The nose reveals aromas of strawberries, peach stones and some minerality. On the palate, liveliness, notes of barely ripe peach, cherry stems, white flowers (cherry trees, hawthorn). Long persistence

Service temperature: 12-13 °C.



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