

CÔTES DU RHÔNE VILLAGES – SEGURET WHITE

Le Mauvas blanc

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

80% Viognier – 20% Marsanne

TERROIR

Plots located at an altitude of 250 m with a slope of 15%. Very nice North-East exposure. The soil is made up of white clay and blue marl.

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) during 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 pale-yellow color, brilliant. The nose reveals itself in successive small touches on aromas of white flowers of honeysuckle and acacia, vine peach and apricot notes. On the palate, topped by notes of honey, green almond. Freshness and minerality, slightly saline finish. Very long persistence.

Service temperature: 12-13 ° C.



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