

# Laurent Bellion Côtes-du-Rhône Villages Séguret Blanc, 2024



Ref: 00220/FR

## About the producer

The family farm was created by my great grandfather Louis BELLION in 1919. At the start, he practiced polyculture (cereals, pasture, olives, fruit trees, vines). After obtaining, in 1997, a Brevet de Technicien Agricole (BTA), and working for three years with my father, it was my time to take over the estate in 2000. We are the only ones in the village of Séguret, one of the most beautiful villages in France, to have planted our vines so high in the Eyguestre valley. They are mainly located on hillsides, and enjoy cool nights and good water conditions at this altitude.

## Wine growing / wine making

White clay & blue marl soils. Yields of 40 hl/ha from 15 year old vines. Immediate direct pressing. Cold settling (8 ° C). 48 hours Alcoholic fermentation at low temperature. Aging on lees in stainless steel vats for 6 months. Light filtration.

## Tasting notes

A pale yellow colour, aromas of honeysuckle and acacia with notes of apricot and peach. On the palate there's a beautiful roundness with honey and green almond. The long finish reveals a freshness and subtle saline note.

## Food pairing

Langoustine, crayfish, roasted sea bass, crab ravioli, lamb tagine with apricot, chicken with forty cloves of garlic, roast pork, carrot & chickpea pittas, sweet root vegetables.

## Technical details

Varieties:

80% Viognier, 20% Marsanne

Closure: Cork

ABV: 13%

Colour: White

Style: Still

Case size: 6 bottles

Oak Ageing: No oak ageing

