

Laurent Bellion Côtes-du-Rhône Villages Séguret Rouge, 2020



Ref: 00221/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 20 year old vines. Total destemming, vatting. Maceration lasts 25 days with two pumpings per day. Pressing. Separate vinification of Syrah and Grenache which cannot be harvested on the same dates. Aging in stainless steel vats for 6 months.

Tasting notes

A beautiful, deep red colour with aromas of blackberry, blueberry and kirsch. A touch of red fruit and prune on the palate adds to the complexity. Great depth and balance on the persistent finish.

Food pairing

Venison, wild boar, duck, lamb with anchovies, rosemary and garlic, black olive & beef stew, tagine with prunes & lamb, red peppers and tomatoes stuffed with garlic, rosemary, thyme and rice.

Technical details

Varieties:
70% Grenache, 30% Syrah
Closure: Cork
ABV: 15%
Colour: Red

Style: Still
Case size: 6 bottles
Oak Ageing: No oak ageing

