

The Essential Collection

Bélingard 2014

Appellation: Cotes de Bergerac Moelleux AOC (*medium sweet*)

Terroir: Vineyards on hillsides on the left bank of the Dordogne valley

Blend: 95% Semillon, Sauvignon Gris 5%

Weather conditions: The winter 2014 was specially rainy and soft with only 10 frosty days. A very beautiful spring allowed the blooming to take place in good conditions. The very dry and sunny period from mid August to the end of October in spite of the wet summer before this date allowed the grapes to reach a good maturity.

Wine making / Ageing: Late collection of over-matured grapes without sorting. Pneumatic pressing, racking of the sediments by floatation, cold fermentation, stopped fermentation at 2°C..Ageing in tank on fine lees before filtration and bottling thanks to our facilities.

Tasting: Very pale color with bright reflections, aromatic nose of white flowers and peaches. Well balanced in mouth with a lot of freshness and fruitiness finishing on a very supple and silky note of citrus. A very light and pure wine.

Laying down: 3 - 4 years.

Food pairing: Taste between 8 / 9°C as an aperitif, with s, pâtés, ham, poultry, white meats, curries or spicy food, strong cheeses. Fit also with fruits and tarts.

