

The Essential Collection

Bélingard 2013

Appellation: Bergerac Sec AOC

Soil: Vineyards of hillsides on lands limestone and silicieuses in the South of Bergerac

Blend: 60 % Sauvignon, 20 % Semillon and 20 % Muscadelle.

Weather conditions: After a wet and rather soft winter, spring rains during June have created important problems of flower abortion and “millerandage”, with direct consequence of very low yield. This almost tropical climate ended by July 14th to become finally beautiful and sunny until the grape harvest.

Wine making / Ageing: Grapes harvested at their optimum ripeness. Direct pressing or skin contact. Must is clarified by Floatation. Temperature controlled fermentation done in vats. Wine is matured on lees with regular stirring. Filtration and bottling with our own facilities.

Tasting: Intense nose of white flowers, candies, exotic fruits. Very fresh with citrusy on the palate. Long lasting aftertaste between liveliness and freshness.

Laying Down: To drink when young or within 2 - 3 years

Food Pairing: Serve at 7 and 8°C as a drink, for the aperitif, with seafood, salads, grilled or smoked fishes and light cheeses.

