

The Vintners Collection

Château Bélingard Réserve 2012

Appellation: Monbazillac AOC

Location/Soil: Clay and Limestone on rolling countryside left bank of the Dordogne Valley

Blend: 70 % Semillon, 15 % Sauvignon and 15 % Muscadelle.

Weather conditions: Cold and dry winter marked by a rare 10 days snow-covered episode.. The spring was rainy and this weather lasted in mid-July. The summer finally settled down with very high temperatures and drought until the grape harvest.

Wine making / Ageing: Picked by hand, the overmatured and concentrated thanks to the Nobel Rot (*Botrytis Cinerea*) grapes were harvested between October and beginning of November; After bladder pressing, must were clarified and fermented under temperature control. Once balance between alcohol / sugar obtained wine is slightly filtered and matured either in tanks and barrels.

Tasting: A full nose with honey, candied fruits, quince and the characteristic smells of botrytis. Wine is rich, sweet support by a very fresh acidity which gives the lightness, and the mineral balance to this special dessert wine.

Laying Down: 8 - 10 years.

Food Pairing: Serve at 7/8°C as an aperitif aperitif, with the traditional French “foie gras”, with poultry, spicy food, blue cheeses(Roquefort...), or light desserts (Red fruits, fruit salads, Lemon pies, Apple pies, Tatins, light puddings..).

Medals: Silver medal in the Concours General Agricole of Paris 2014

