

The Vintners Collection

Château Bélingard Réserve 2012

Appellation: Côtes de Bergerac Rouge AOC

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

Blend: 50 % Cabernet Sauvignon and 50 % Merlot

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: Selection of old vines. After the harvest, grapes are put into stainless steel vats for a 24 days maceration with pumping over the must several times a day during the alcoholic fermentation. The malolactic fermentation takes place in vats before wine is sent in French oak barrel (30% new) and matured for 13 months. After racking, wine is bottled thanks to our facilities. .

Tasting: This wine has a beautiful deep color with ruby tint. A floral nose is supported by red berries and balsamic note. In mouth, first taste is round supple and intense red fruits flavors which develops on a full well-balanced tannin texture. Very smooth and long lasting aftertaste.

Laying Down: 8 - 10 years

Food Pairing: Serve at 17 / 18°C with poultry, turkey, duck, red meat, roasts, games, good cheeses...or just when you like.

Medals : Gold Medal at the Concours Général Agricole in Paris in 2015.

