

## The Definitive Collection

# Ortus de Château Bélingard 2011

**Appellation:** Côtes de Bergerac Rouge  
AOC

**Terroir:** Limestone and clay grounds on hillsides vineyard located on the left bank of the Dordogne Valley

**Blend:** 60 % of Merlot, 15 % Cabernet Sauvignon, and 25 % Malbec

**Weather conditions:** Long and dry harsh winter then a very dry spring make a very early flowering. Cooler rainy July hopefully stopped the earliness vegetative cycle. The dry and hot weather during the harvest and misty morning helped for the development of the botrytis and richness of berries.

**Wine making / Ageing:** Produced only the perfect years, it is about a selection of old vineyards "with great qualities ". After the harvest and the de-steeming with sorting on the sorting table grapes are put into tanks during 24 or 28 days. At the end of the alcoholic fermentation, the wine is matured in French Oak barrels (50 % of new oak barrels) including the malolactic fermentation. Then an 18 months barrel ageing has been done with racking every 3 months. After this time, the wine has been bottled thanks to our facilities.

**Tasting:** Ortus 2010 shows a beautiful deep color with dark purple reflections. Very intense nose of red berries, flowers and vanilla opens the full bodied style on the palate with a very silky texture of tannins, a great concentration of red fruits and a magnificent long lasting return of fruit.

**Laying down:** 8/10 years & more

**Food Pairing:** between 17 / 18°C with roasted meats, duck, goose or turkey, T bone steak games, cheese...or just as a drink to enjoy.

*His Latin name expresses this notion of foundation but also historic continuity: "Hortus deorum quo Ortus be ", stemming from the Garden of the Gods. "Ortus" of Chateau Belingard symbolizes a little our wedding dream between power and femininity.*

