

The Vintners Collection

Château Bélingard Réserve 2014

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: 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: 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.

