

The Essential Collection

Château Bélingard 2016

Appellation: Cotes de Bergerac Moelleux AOC (*medium sweet*)

Terroir: Vineyards on hillsides on the left bank of the Dordogne valley

Blend: 95% Semillon, Sauvignon Gris 5%

Weather conditions: The climate of year 2016 was particularly disturbed. The soft and wet winter was followed by an exceptionally rainy and cold spring. In the other hand, 9 weeks without a drop of water during the summer allowed uncertainty to persist on the capacity of the vineyard to resist the drought. Fortunately some welcome rains in September allowed vineyards rooted well to swell and mature grapes perfectly. No climatic incident disrupted the life of the plant during the year contrary to what was able to take place in many other French wine-producing regions. The harvest begun September 20th took place in optimal conditions allowing to pick very beautiful grapes.

Wine making / Ageing: Late collection of over-matured grapes without sorting. Pneumatic pressing, racking of the sediments by floatation, cold fermentation, stopped fermentation at 2°C..Ageing in tank on fine lees before filtration and bottling thanks to our facilities.

Tasting: Very pale color with bright reflections, aromatic nose of white flowers and peaches. Well balanced in mouth with a lot of freshness and fruitiness finishing on a very supple and silky note of citrus. A very light and pure wine.

Laying down: 3 - 4 years.

Food pairing: Taste between 8 / 9°C as an aperitif, with s, pâtés, ham, poultry, white meats, curries or spicy food, strong cheeses. Fit also with fruits and tarts.

