

The Definitive Collection

Ortus de Château Bélingard 2014

Appellation : Monbazillac AOC

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

Blend: 70% Semillon, 20% Sauvignon Gris, 10% Muscadelle

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: Produced from successive grape varieties concentrated by noble rot, the wort is protected from bioprotection pressing. The thermoregulated fermentation, largely carried out in French oak barrels, is carried out in separate batches. At equilibrium, the muting is done cold before assembly of grape varieties and batches conducted as for a red wine.

Tasting: Colored gold, with a shiny appearance, the wine flows unctuously in the glass. A powerful wine combining the characteristic odors of botrytis, candied and compote fruits, honey and acacia flowers, precedes an attack where the fat blends with the freshness and exceptional lightness. Miracle of balance between richness and elegance, ORTUS, leaves an intense sensation of complex flavors with a length in mouth that does not end.

Laying Down: 10 to 50 years

Food Pairing: An exceptional wine that can be enjoyed alone as an aperitif, ORTUS is also the ideal companion of foie gras, spicy dishes, very strong cheeses, red fruits or tarts, even for lovers, with a little dark chocolate.

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 Bélingard symbolizes a little our wedding dream between power and femininity.

