

## The Essential Collection

# Château Bélingard 2016

**Appellation:** Bergerac Sec AOC

**Soil:** Vineyards of hillsides on lands limestone and silicieuses in the South of Bergerac

**Blend:** 65 % Sauvignon, 30 % Semillon and 5 % Muscadelle.

**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:** Grapes harvested at their optimum ripeness. Direct pressing or skin contact. Must is clarified by Floatation. Temperature controlled fermentation done in vats. Wine is matured on lees with regular stirring. Filtration and bottling with our own facilities.

**Tasting:** Intense nose of white flowers, candies, exotic fruits. Very fresh with citrusy on the palate. Long lasting aftertaste between liveliness and freshness.

**Laying Down:** To drink when young until 2020.

**Food Pairing:** Serve at 7 and 8°C as a drink, for the aperitif, with seafood, salads, grilled or smoked fishes and light cheeses.

