

## The Vintners Collection

# Château Bélingard Réserve 2015

**Appellation:** Monbazillac AOC

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

**Blend:** 70 % Semillon, 15 % Sauvignon and 15 % Muscadelle.

**Weather conditions:** The climate of 2015 was particularly mild. A low pluviometry (525 mm) associated with lots of sunshine (2140 hours cumulated) contributed to allow the grapes to develop in excellent conditions.

**Wine making / Ageing:** Picked by hand, the overmatured and concentrated thanks to the Nobel Rot (*Botrytis Cinerea*) grapes were harvested between October and beginning of November; After bladder pressing, must were clarified and fermented under temperature control. Once balance between alcohol / sugar obtained wine is slightly filtered and matured either in tanks and barrels.

**Tasting:** A nose with baked fruits, apricot, honey, quince and the characteristic smells of botrytis. Wine is rich on the palate, sweetness is balanced by a very fresh acidity which gives the lightness, and the mineral balance to this special dessert wine.

**Laying Down:** 8 - 10 years.

**Food Pairing:** Serve at 7/8°C as an aperitif, with the traditional French “foie gras”, with poultry, spicy food, blue cheeses( Roquefort...), or light desserts (Red fruits, fruit salads, Lemon pies, Apple pies, Tatin, light puddings..).

