

The Essential Collection

Château Bélingard 2016

Appellation: Bergerac Rouge AOC

Soil: Rolling countryside on hillsides of the left bank of the Dordogne Valley
Clay and limestone

Blend: 60 % Merlot, 25 % Cabernet Sauvignon, 10 % Cabernet Franc and
5 % Malbec.

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: Harvest is done by machine and by night. Grapes are transferred in vats for a cold skin contact for 4 days. Then the fermentation starts and the pumping over is done frequently to extract color pigments and tannins from the skins. Once fermentation is over, wine is separate from grapes and malolactic proceeds. Different racking help for the ageing in vat with control of oxygen dissolved. Stabilization and filtration is done before the bottling thanks to our facilities.

Tasting: Very fruity nose of red berries plus a tint of vanilla. , Round, supple and fresh first attack, the wine develops on a red fruit palate with nice balance between roundness and lasting.

Laying down: between 2 and 5 years

Food pairing: Serve between 16 and 17°C with delicatessen, poultry, burgers
grilled meats, pastas, pizza, vegetables and soft cheeses

