

The Essential Collection

Château Bélingard 2018

Appellation: Bergerac Rosé AOC

Terroir: Clay and limestone

Blend: Cabernet Sauvignon (70 %) and Merlot (30 %)

Weather conditions: An extremely wet winter with continuous rains until June has made it possible to build up significant soil water reserves. The hot and humid Spring has been a vector for the contamination of vine diseases and in particular for Downy Mildew, which required frequent interventions as part of an organic program and caused some damage on Merlot mainly. The hot and dry summer was interrupted by a rainy passage on August 9th which removed the specter of drought. Optimal and even excessive maturation conditions then led to the beginning of the harvest on September 5th and to anticipate harvests in order to avoid excess alcohol. The exceptional weather of the grape harvests brought the sweet grapes to a tremendous concentration that we strived to manage at the annual harvest in order to maintain the fruity and airy style of our wines.

Wine making / Ageing: Rosé juice obtained from direct pneumatic pressing of ripe berries of Cabernet and Merlot harvested by night. After clarification, must is temperature controlled fermented in tanks until we obtain a “dry” rosé. During a couple of months, under oxygenation very strict control, few rackings stabilize and clarify the wine. Filtration to obtain bright color and bottling are done on our facilities.

Tasting: Very pale and light color and a delicious red fruit front nose. Fresh and clean as a first taste, the wine develops on a fresh round and silky mouth. Easy to drink with an unusual long lasting taste.

Laying down: 2 years

Food pairing: Enjoy at 7 / 8°C as a simple drink, as an aperitif, with BBQ, Summer food, spicy dishes and Asian specialties.

