

## The Vintners Collection

# Château Bélingard Réserve 2015

**Appellation:** Côtes de Bergerac Rouge AOC

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

**Blend:** 50 % Cabernet Sauvignon and 50 % Merlot

**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:** Selection of old vines. After the harvest, grapes are put into stainless steel vats for 24 days maceration with pumping over the must several times a day during the alcoholic fermentation. The malolactic fermentation takes place in vats before wine is sent in French oak barrel (30% new) and matured for 13 months. After racking, wine is bottled thanks to our facilities. .

**Tasting:** This wine has a beautiful deep color with ruby tint. A floral nose is supported by red berries and balsamic note. In mouth, first taste is round supple and intense red fruits flavors which develop on a full well-balanced tannin texture. Very smooth and long lasting aftertaste.

**Laying Down:** 8 - 10 years

**Food Pairing:** Serve at 17 / 18°C with poultry, turkey, duck, red meat, roasts, games, good cheeses...or just when you like.

