

The Essential Collection

Château Bélingard 2017

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: Vintage 2017 will remain marked by all as the year of The frost.

Indeed 2 extreme episodes of frost (-6°C) at the end of April, will have been right of a very early budding out (approximately 15 days earlier than usually) that's the reason why the yields were very low in quantities. In return, the climatology was particularly hot and sunny during all the period of maturity of grapes explaining a very beautiful quality of the grape harvests. The rain flow is slightly lower than the average (734 mm) while the period of sunshine is him superior (on 2100 h). The lowest recorded temperature was of -10°C January 10th while the highest was +36.6°C June 22nd.

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.

