

Since Pasteur's discoveries on the 19th century, sulphur, under the most appropriate Sulphur Dioxide (SO₂) is used in vinification process and ageing as an anti yeast, anti bacteria and protection against oxidation. The SO₂ is very useful but put a veil on wine flavour. It's also an allergen which give headache to some people. So for few years, some wine makers try to produce wine without any SO₂ added. As we have always done in producing more and more sane wines, we have decided to go further on in producing.

Château Bélingard « 0 » Sulfite 2018

Appellation : Bergerac Rouge AOC

Grapes varieties : Merlot 60%, Cabernet Franc 30%, Malbec 10%

Soil : Chalky clay and limestone.

Vintage : After a very wet winter and spring, summer time has been dry and hot. Grapes harvested on September 24th -25th were perfectly matured.

Vinification : Just after picking, grapes are protected against oxidation and bad bacteria thank to "Bio-Protection". Transferred in stainless steel tanks full of CO₂, the grapes ferment at cold temperature with rackings out of oxygen. Yeasts used do not produced any sulfite. Ageing in vats with a permanent over of CO₂.

Présentation : A wine different needs a different packaging. A 360° silk screen printed bottle and a controlled porosity cork are the show case for this wine.

Tasting : Intense nose of red fruits, wild strawberry and blackcurrant. Free expression of grapes and terroir, the palate is clean without any make up and impretentions. A natural wine.

Keeping : 2 ans

Food pairing : Serve at 15-16°. Daily drinking wine to taste as an aperitif with grilled fish, meals or vegetables, pastas or soft cheese.

