

The Vintners Collection

Château Bélingard Reserve 2018

Appellation : Bergerac Sec AOC

Terroir : Clay and limestone soil. Vineyard on rolling countryside left bank of the Dordogne valley.

Blend : Sauvignon (85 %), Semillon (15 %)

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.

Wine making / Ageing : Careful selection of plots. After picking grapes have an 8 hours skin-contact before pneumatic pressing. The must preserved thanks to “bio-protection” is Neutral Gas settled. Temperature controlled fermentation is done in vats instead of oak barrels over-powerful. Wine is aged with wooden staves and blocks coming from different origins and heating. The “Reserve” is then matured on fine lies before fining and bottling.

Tasting : Pale color with yellow tint. Intense nose of white peaches and pears with a note of vanilla. Very fresh with a hint of menthol on the attack, wine develops on a powerful mouth of matured fruits supported by a beautiful liveliness. The length on palate and aftertaste are very clean and impressive.

Laying Down : 5 / 6 years

Food Pairing : Serve at 9 / 10° C as a drink, with smoked and cooked fishes, poultry, white meats and cheeses.

