

The Essential Collection

Château Bélingard 2018

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: 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: Grapes harvested at their optimum ripeness. Direct pressing or skin contact. Must is clarified by Flootation. 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.

