

The Essential Collection

Château Bélingard 2018

Appellation: Cotes de Bergerac Moelleux AOC (*medium sweet*)

Terroir: Vineyards on hillsides on the left bank of the Dordogne valley

Blend: 95% Semillon, Sauvignon Gris 5%

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: Late collection of over-matured grapes without sorting. Pneumatic pressing, racking of the sediments by floatation, cold fermentation, stopped fermentation at 2°C..Ageing in tank on fine lees before filtration and bottling thanks to our facilities.

Tasting: Very pale color with bright reflections, aromatic nose of white flowers and peaches. Well balanced in mouth with a lot of freshness and fruitiness finishing on a very supple and silky note of citrus. A very light and pure wine.

Laying down: 3 - 4 years.

Food pairing: Taste between 8 / 9°C as an aperitif, with s, pâtés, ham, poultry, white meats, curries or spicy food, strong cheeses. Fit also with fruits and tarts.

