

The Vintners Collection

Château Bélingard Réserve 2016

Appellation: Côtes de Bergerac Rouge AOC

Location and Soil: Clay and Limestone on rolling countryside left bank of the Dordogne Valley

Blend: 50 % Cabernet Sauvignon and 50 % Merlot

Weather conditions : The climate of year 2016 was particularly disturbed. The soft and wet winter was followed by an exceptionally rainy and cold spring. In the other hand, 9 weeks without a drop of water during the summer allowed uncertainty to persist on the capacity of the vineyard to resist the drought. Fortunately some welcome rains in September allowed vineyards rooted well to swell and mature grapes perfectly. No climatic incident disrupted the life of the plant during the year contrary to what was able to take place in many other French wine-producing regions. The harvest begun September 20th took place in optimal conditions allowing to pick very beautiful grapes.

Wine making / Ageing: Selection of old vines. After the harvest, grapes are put into stainless steel vats for 24 days maceration with pumping over the must several times a day during the alcoholic fermentation. The malolactic fermentation takes place in vats before wine is sent in French oak barrel (30% new) and matured for 13 months. After racking, wine is bottled thanks to our facilities. .

Tasting: This wine has a beautiful deep color with ruby tint. A floral nose is supported by red berries and balsamic note. In mouth, first taste is round supple and intense red fruits flavors which develop on a full well-balanced tannin texture. Very smooth and long lasting aftertaste.

Laying Down: 8 - 10 years

Food Pairing: Serve at 17 / 18°C with poultry, turkey, duck, red meat, roasts, games, good cheeses...or just when you like.

