

## The Essential Collection

# Château Bélingard 2019

**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:** Winter time has been dry and mild in 2019. Hopefully some rain help to resto deep water ressources. On mid April frost affected more or less 12 hectares (30 acres) in our vineyard. Despite a cool and wet Spring, flowering went properly. Summer time has been very hot and dry making us feared of a drought. Fortunately two days of strom and rains on end August and mid September get the situation back to normal.

**Wine making / Ageing:** Grapes harvested at their optimum ripeness. Direct pressing or skin contact. Must is clarified by Floatation. 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 2021.

**Food Pairing:** Serve at 7 and 8°C as a drink, for the aperitif, with seafood, salads, grilled or smoked fishes and light cheeses.

