

## The Definitive Collection

# Ortus de Château Bélingard 2018

**Appellation:** Côtes de Bergerac Rouge  
AOC

**Terroir:** Limestone and clay grounds on hillsides vineyard located on the left bank of the Dordogne Valley

**Blend:** 60 % of Merlot, 15 % Cabernet Sauvignon, and 25 % Malbec

**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:** Produced only the perfect years, it is about a selection of old vineyards "with great qualities ". After the harvest and the de-steaming with sorting on the sorting table grapes are put into tanks during 24 or 28 days. At the end of the alcoholic fermentation, the wine is matured in French Oak barrels (50 % of new oak barrels) including the malolactic fermentation. Then an 18 months barrel ageing has been done with racking every 3 months. After this time, the wine has been bottled thanks to our facilities.

**Tasting:** Ortus shows a beautiful deep color with dark purple reflections. Very intense nose of red berries, flowers and vanilla opens the full bodied style on the palate with a very silky texture of tannins, a great concentration of red fruits and a magnificent long lasting return of fruit.

**Laying down:** 8/10 years & more

**Food Pairing:** between 17 / 18°C with roasted meats, duck, goose or turkey, T bone steak games, cheese...or just as a drink to enjoy.

*His Latin name expresses this notion of foundation but also historic continuity: "Hortus deorum quo Ortus be ", stemming from the Garden of the Gods. "Ortus" of Chateau Belingard symbolizes a little our wedding dream between power and femininity.*

