

Grands vins de Bergerac & Monbazillac



- Vineyards on the limestone and siliceous hillsides in the south of Bergerac



- 60% Sauvignon
- 20% Sémillon
- 20% Muscadelle



- 2 to 3 years
- 7/8°C



- Apéritif
- Seafood
- Salads
- Smoked Fish
- Grilled Fish
- Light Cheeses
- White Meats

Weather conditions : After a dry winter, spring brought rain, creating favorable conditions for vine diseases. The hot and humid weather in June and early July, along with daily showers, led to Downy Mildew appearing and damaging red grape varieties like Merlot.

July was cooler, followed by a very hot August with the risk of sunburn. Despite rains on August 15th and temperatures reaching 35/40 degrees, yields were reduced.

The harvest started on August 29th and continued until the first half of September. The weather was dry during this period, resulting in concentrated grapes. However, the week of September 12th to 22nd had contrasting weather conditions.

The harvest of sweet wines began on September 29th, initially involving a considerable amount of raisining. Following rains from October 10th to 12th, there was a significant wave of botrytization, resulting in flavorful and harmonious selections.

In summary, the harvest produced high-quality white wines and a smaller volume of equally satisfactory red wines.

Wine making / Aging : Grapes are harvested at their optimum ripeness. They then undergo either direct pressing or skin contact. The must is clarified by flotation. Next, temperature-controlled fermentation is conducted in vats. The wine is matured on lees with regular stirring. Lastly, the wine is filtered and bottled using our own facilities.

Tasting : Château Bélingard dry white has an intense nose of white flowers, candies, and exotic fruits. It's very fresh with a citrusy palate. The aftertaste is long-lasting, offering a balance between liveliness and freshness.



Bélingard

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