



Château de Bellet

APPELLATION BELLET CONTRÔLÉE



CHÂTEAU DE BELLET RED

AOC BELLET 2011

TASTING NOTES

Colour is bright intense ruby with violet tints.

Aromas are highly refined, exhaling fresh aromas of well-ripened cherry.

Palate: as of the attack, the flavors are perfectly balanced between rich fruitiness and melted oak ageing. Harmonious tannins cover this wine with a refined structure. It is long on the finish with elegant fruity notes.

It can be appreciated in its youth, but also at its peak between 2015 and 2018.

THE WINE

This wine has been made from organic vine-growing since 2012.

Disbudding, leaf fining and green harvesting

Handpicked harvest: average yield 25 hl/ha.

Traditional maceration in vats.

Maturing: 6 months in vats

GRAPE VARIETIES

Total surface area of the vineyard: 11 ha.

Grape varieties: 70 % Folle Noire, 30 % Grenache Noir.

Average age of the vines: 30 years old.

THE TERROIR

The vines of **Chateau de Bellet** on the hillsides of Nice overlook the blue Mediterranean sea. The last foothills of the Alps and the Var valley appear in the background. The estate's vineyard is situated at an altitude (250-300 meters) and benefits from generous sunshine (2,700 hours per year). The maritime and alpine wind gusts favor a slow ripening harvest. This micro-climate offers freshness and elegance to the wines of Bellet, thereby creating an almost northern style of wine. The estate's unique soil is made up of a combination of Pliocene pebbles and light colored sand, crossed by several clay veins.

THE ESTATE

Situated at the top of the appellation, the parcels face South/South-West. The vineyard is cultivated according to traditional techniques, with natural grass ground cover and soil tilling. The property's motto - *res non verba* - is that of the illustrious Barons of Bellet - who gave their name to the estate, as well as the appellation. As a result, over the past 400 years, "deeds and not words", make the wines of Chateau de Bellet great and exceptional.