



# Château de Bellet

## CHÂTEAU DE BELLET BLANC

AOP Bellet 2019



95 % Rolle - 5 % Chardonnay



3 -5 years



Sea urchins, crab, Chavignol cheese

*"The most delicate, the sensible of all pleasures consists in promoting the pleasure of others"*

*Jean de La Bruyère*

### TASTING NOTES

Color pale yellow with green hues.

The first nose is fresh and expresses itself on aromas of pear and citrus. When aired, iodized notes assert its freshness to which light aromas of caramelized almonds respond.

Lively attack on the palate held by beautiful bitterness.

The finish is fresh and persistent. Serve at 10 ° C

### THE WINE

 Organic wine

Manual Harvest: average yields of 25 hl/hectare

Plot selection

Vinification: temperature-controlled maceration, barrel and stainless steel tank fermentation

Ageing: 7 months 70% stainless steel tank 30% in 500 liter French oak barrels.

### THE TERROIR / THE LAND

Planted on the hills of Nice, Château de Bellet vines overlook the

Mediterranean Sea. In the background, we can admire the Alps and the Var Valley. The vineyard is located between 200 and 300 meters above sea level and benefits from great sunshine all year round (2,700 hours per year).

Coming from both the sea and the Alps, the wind provides a slow maturing process to the vines which is crucial for the freshness and elegance of Bellet wines. The unique soil is made of Poudingue

(compact combination of pebble stones and sand) with a few clay veins.

### THE WINERY

Located on the top of the appellation, the vines benefit from South and Southwest exposures. We practice traditional viticulture, weeding and working the soil in a natural way. The Barons of Bellet family gave their name to this winery and to the appellation while their motto, "res non verba", remains at the heart of everything we do. And so, for over 400 years, « actions rather than words » has made the greatness and uniqueness of Chateau de Bellet wines.