



Château de Bellet

CHÂTEAU DE BELLET RED

AOP Bellet 2019



61% Folle Noire - 22% Braquet
17% Grenache Noir



3 to 5 years



Rabbit with mustard
Grilled lamb with thyme
Panacotta red berries

*"I have the simplest taste, I am always
satisfied with the best"*
Oscar Wilde

TASTING NOTES

The color is shiny and ruby.

The first nose is expressed on notes of sour cherries.

Aeration reveals the floral side of the Braquet accompanied by aromas of red berries.

On the palate, flavors of garrigue and cranberry emphasize freshness and balance and extend the structure of this wine with elegance and character. Serve chilled.

THE WINE

 Organic wine

Manual Harvest: average yields of 25 hl/hectare

Plot selection

Vinification: pre fermentation maceration, fermentation in stainless steel tank - indigenous yeasts

Ageing: 12 months 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.

Château de Bellet - 482 Chemin de Saquier 06200 Nice

Tél. 04 93 37 81 57 - Fax. 09 89 05 61 25

contact@chateaubellet.com - www.chateaubellet.com