



Château de Bellet

CHÂTEAU DE BELLET BLANC

AOP Bellet 2020



85 % Rolle - 15 % Chardonnay



3 -5 years



Asparagus risotto, Cheese comté, Citrus pavlova

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

Jean de La Bruyère

TASTING NOTES

The robe is golden with a beautiful shine.

The nose opens with scents of jasmine and acacia. With aeration, brioche notes complement the aromas of pear and quince. In mouth, the attack is frank, where a delightful tension is revealed along a beautiful balance. A discrete and pleasant bitterness is also present. The finish leaves some lingering delicate iodized notes. Serve between 10°C to 12°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 65% stainless steel tank 35% 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.