

# CHÂTEAU DE BELLET BLANC AOP Bellet 2021





80 % Rolle - 20 % Chardonnay



3 -5 years



Trout with almonds, scallop risotto with citrus fruits, tomme de brebis (ewe cheese) exotic fruit tart

"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 pear and jasmine, with hints of exotic fruits.

In mouth, the attack is fresh. We find almond and dried apricot aromas and a beautiful structure, fine and underlined by a nice bitterness.

The finish leaves some biscuit and butter 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.