

CUVÉE LA CHAPELLE ROUGE 2021 AOP Bellet



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





Saddle of lamb stuffed with tapenade, Game, poultry with truffle sauce, Brie with truffle.

"There is no sweeter pleasure than to surprise a man by giving him more than he hopes for." Charles Baudelaire

TASTING NOTES

Deep ruby color.

The first nose is animal, with truffle accents, and opens up, with aeration, to notes of undergrowth and a hint of menthol. The palate is full and rich. The tannic structure is accompanied

by freshness and vivacity.

On the finish, strong tension is underlined by aromas of tangy red berries. Good persistence.

A wine of character.

Decant in its first years and enjoy at 17°C/18°C.

THE WINE



Organic wine

Manual Harvest: average yields of 25 hl/hectare

Plot selection

Wine making: classic maceration

Fermentation in tanks during 4-6 weeks. Ageing: 2 years in 1000L 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.