

# CHÂTEAU DE BELLET CUVÉE LA CHAPELLE, ROSÉ

AOP Bellet 2024





Grape variety: 100% Braquet



Ageing potential: 4 to 5

years



Octopus marinated in citrus and spices, lobster with saffron, Eglade of mussels flambéed in Cognac, red fruit panna cotta.

#### **TASTING NOTES**

Pale salmon color.

The nose is delicate, opening with a floral bouquet.

On aeration, notes of Morello cherry and redcurrant juice appear. The olfactory ensemble is rich and elegant.

The palate offers freshness, persistence and delicate bitterness.

Fresh strawberry and almond (calisson) aromas follow.

A very fine variation on Braquet.

Serve between 11° and 12°.

### FROM VINE TO WINE

Organic wine

Total vines surface area: 12 ha including 5.4 for the production of

Red and Rosé

Grape varieties: 100% Braquet Average vine age: 30 years old Shoot thinning, vine specific

Hand harvested average yield of 25 hl/ha

Winemaking process: cold maceration, then barrel fermentation

Maturing process: 6 months in stainless steel

#### 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.