



Château de Bellet

CHÂTEAU DE BELLET RED

AOP Bellet 2022



10% Folle Noire - 50% Braquet
40% Grenache Noir



3 to 5 years



Mediterranean or Oriental cuisine

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

TASTING NOTES

A limpid ruby color.

The 1st nose opens with notes of cherry and prune. On airing, black fruit expresses itself in a concentrate of blackcurrant and blueberry, underlined by vegetal notes of fresh walnut and fennel. The attack is fresh. The tannins are supple but present, providing a fine structure. Bitters harmonize the overall balance. Finishes with aromas of fresh wood, cherry pit and almond.

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.