



Château de Bellet

APPELLATION BELLET CONTRÔLÉE



CHÂTEAU DE BELLET WHITE

AOC BELLET 2012

TASTING NOTES

Pale golden **color** with some green tints.

The **nose** is still discreet, underscored by ageing and subtle floral notes of jasmine, as well as fruity citrus aromas.

Fairly oaky on the **palate**, dominated by strong aromatic freshness. Bitter notes drawn from vegetal flavors offer persistence to the finish.

This wine can be **kept** for 3 to 5 years

Food pairing: octopus salad, raw artichokes with parmesan.

THE WINE

This wine has been made from **organic vine-growing since 2012.**

Disbudding, leaf fining and green harvesting.

Handpicked harvest: average yield 25 hl/ha.

Winemaking : short skin maceration, fermentation in cask.

Maturing: 10 months in French oak casks.

GRAPE VARIETIES

Total surface area of the vineyard: 11 ha including 6 ha used to make white.

Grape varieties: 100 % Rolle.

Average age of the vines: 30 years.

THE TERROIR

The vines of **Chateau de Bellet** on the hillsides of Nice overlook the blue Mediterranean sea. The last foothills of the Alps and the Var valley appear in the background. The estate's vineyard is situated at an altitude (250-300 meters) and benefits from generous sunshine (2,700 hours per year). The maritime and alpine wind gusts favor a slow ripening harvest. This micro-climate offers freshness and elegance to the wines of Bellet, thereby creating an almost northern style of wine. The estate's unique soil is made up of a combination of Pliocene pebbles and light colored sand, crossed by several clay veins.

THE ESTATE

Situated at the top of the appellation, the parcels face South/South-West. The vineyard is cultivated according to traditional techniques, with natural grass ground cover and soil tilling. The property's motto - *res non verba* - is that of the illustrious Barons of Bellet - who gave their name to the estate, as well as the appellation. As a result, over the past 400 years, "deeds and not words", make the wines of Chateau de Bellet great and exceptional.
