



Château de Bellet

CHÂTEAU DE BELLET BLANC

AOP Bellet 2023



84 % Rolle - 16 % Chardonnay



3 à 5 ans



Anchoïade, grilled octopus, sole in butter-lemon sauce, citrus tarte

"The most delicate, the sensible of all pleasures consists in promoting the pleasure of others"

Jean de La Bruyère

TASTING NOTES

Pale gold color.

The 1st nose is expressive, opening on exotic notes (pineapple, lychee). Aeration refines the nose, releasing subtle aromas of white flowers.

The attack on the palate is acidic and delicate, and continues with a fine balance supported by pronounced bitters.

Notes of pears and bitter almonds are present on the finish. Serve at 10°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 70% stainless steel tank 30% 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.