

Château Bellevue La Forêt

Originel white

I.G.P COMTE TOLOSAN




Identity


Color : White
Grape variety : Viognier 100%
Degree : 12.5% vol


Features technical

Our dry white is harvested during the night. The bunches are completely destemmed, lightly crushed and then pressed using a pneumatic press with a closed cage allowing a better extraction of the grape's constituents. The must is carefully protected from oxidation, cold settled and put into fermentation. Fermentation is slow (3 weeks) and takes place in a temperature-controlled stainless steel tank at 14-15°C. At the end of the fermentation, the wine is racked and aged on fine lees for several months. It is then clarified and stabilised before bottling. Aging time : 2 years in a temperate cellar
Soil : presence of quartz in poor gravelly soil

Tasting

 The colour is pale yellow and bright

 Nose of honeysuckle and flowers like acacia. Notes of white flesh fruits such as pear, peach and lemon.

 The attack is powerful and ample. The palate is balanced and round with a spring-like freshness.



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