

Château Bellevue La Forêt

Vendanges d'Automne

I.G.P. COMTE TOLOSAN



Identity

Color : Sweet White

Grape varieties : Petit Manseng 50%

Rousanne 45%

Viognier 5%

Degree : 13.5% vol

Features technical

Harvested after all the other grape varieties on the estate, the grapes are very ripe and have a high concentration of sugar ("Late harvest"). Picked during the cool morning hours, the grapes are completely destemmed, lightly crushed and then pressed using a closed cage pneumatic press. The must is carefully protected from oxidation, cold settled and put into fermentation. Fermentation is very slow (4 to 5 weeks) and takes place in a thermo-regulated stainless steel tank at 15 to 17°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

Ageing : 9 to 10 years in a temperate cellar

Soil : Presence of iron and quartz in a gravelly soil

Tasting



The colour is slightly golden yellow, bright and luminous



Nose of pleasantly toasted flowers like acacia, honey and exotic fruits



The attack is elegant and smooth. Pineapple and peach notes predominate. The finish is long and finely acidic.



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