

Château Bellevue La Forêt

LA FORÊT ROYALE

A.O.P FRONTON



Identity

Color : Red

Grape varieties : Negrette 55%
Syrah 45%

Degree : 14.5% vol

Features technical

Grape variety by grape variety according to the Bordeaux method.

Plots of old vines selected at the time of harvest. Temperature carefully regulated at 26 to 28°C depending on the grape variety.

During fermentation, the pumping-over times are personalised tank by tank, seeking the finesse and nobility of the tannins. Depending on the grape variety, vatting lasts 3 to 4 weeks. The wine is aged for one year in one and two-wine oak barrels, while passing through vats to finish in the bottle.

Ageing : 7 to 8 years in a temperate cellar

Soil : Presence of iron and quartz in gravelly soil

Tasting

👁 Very dense deep crimson colour

👃 Intense and complex nose of vanilla, gingerbread, liquorice and eucalyptus

👄 Harmonious, supple, fine and generous palate. Peppery and liquorice aromas with a nice length of bitter cocoa.



92 pts - Decanter 2022

92 pts - Double Gold - Gilbert & Gaillard 2022

Gold Medal - Vignerons Indépendants 2022



fiche technique pdf



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