

Château Bellevue La Forêt

OPTIMUM

A.O.P FRONTON



Identity

Color : Red

Grape varieties : Negrette 50%

Syrah 40%

Cabernet Sauvignon 10%

Degree : 14.5% vol

Features technical


Vinification and Maturation : waiting for the optimal maturity of the grapes before harvesting, validated by measuring anthocyanins and tasting the berries. Grape variety by grape variety according to the Bordeaux method. Fermentation temperatures are carefully regulated at 28 to 30°C depending on the grape variety. Aged for 12 months, in thirds: 1/3 in new oak barrels, 1/3 in one-wine barrels and 1/3 in two-wine barrels.


Ageing : 9 to 10 years in a temperate cellar

Soil : Presence of iron and quartz in a gravelly soil.

Tasting

 Intense garnet colour with purple hues

 Intense nose of red fruits and floral accents

 After a round and spicy attack, the mouth unfolds its power and its fruity and vanilla aromas of great richness.



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