

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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