

Château Bellevue La Forêt

Originel rosé

A.O.P FRONTON



Identity

Color : Rosé
Grape varieties : Negrette 90%.
Gamay 10%.

Degree : 13.00% vol

Features technical

The grapes are harvested at night and during the early hours of the day.

The grapes are de-stemmed, lightly crushed and finally pressed.

The musts are carefully protected from oxidation by inerting throughout the vinification process.

The grape varieties are vinified separately.

The settled musts ferment very slowly (3 weeks) at 17°C.

At the end of fermentation, the wine is stirred and aged on fine lees for several months and tasted regularly.

Aging time : 2 years in a temperate cellar

Soil : Presence of iron and quartz in gravelly soil

Tasting



Pale rose petal colour, clear and brilliant



Slightly acidic, floral nose with notes of mango and melon



Fresh, lively and well-balanced on the palate, reminiscent of cherries. A long and pleasant finish without bitterness

LE GUIDE
HACHETTE
DES VINS

1 Etoile Guide Hachette 2024



fiche technique pdf