

Château Bellevue La Forêt

Originel red

A.O.P FRONTON



Identity

Color : Red
Grape varieties : Negrette 60%
Syrah 20%
Cabernet Sauvignon 20%

Degree : 13.5% vol

Features technical

Vinification and Maturation : the grape varieties are vinified according to the Bordeaux method.

Fermentation temperatures (26° to 28°C) and pumping over may vary according to the grape variety.


Vatting lasts 1 month. After malolactic fermentation and micro-oxygenation, our winemaker determines the blends


Ageing : 4 to 5 years in a temperate cellar

Soil : presence of boulbène and clay soils

Tasting

 Deep ruby colour with purple hues

 Fresh nose with intense aromas of red fruits, blackcurrant and blackberry.

 A smooth and fresh first taste, then fruity and spicy. Length and finesse of aromas for a wine ready to be enjoyed



90 pts - Decanter 2022
Silver - Concours Général Agricole PARIS 2022
Gold - Gilbert & Gaillard 2022



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