One of the most rare and stunning gem in Provence!

STORY

In the valley below the striking Alpilles hills of western Provence, Domaine de Belleviste occupies a unique Terroirin the classic Provence Village of Maillane. Winemaker Jean Paul Riousset tends the vineyard with care one might expectfrom the 6th generation to oversee this remarkableland and beautiful wines it produces. The Domaine de Belleviste covers 5 hectares and released its very first vintages in 2008.



TASTING NOTES

Powerful and greedy wine at the same time. Well-balanced with both freshness and depth, containing notes of blackberry, garrigue, vanilla chocolate, mocha and pepper.

WINEMAKING

The grapes are harvested by hand, put in crates and brought directly to the winery to be sorted and put in stainless steel vats for maceration.

Fermentation is carried out gently for about 3 weeks, with regular pumping over to extract the full aromatic potential of the grapes.

50% of the blend is aged in 225 liter barrels, 50% is aged in stainless steel tanks.

FOOD PAIRING

Pair well with red meat, games, roasted chicken, roasted or grilled vegetables, as well as dishes with wine or tomato based sauce.

GRAPE VARIETIES

Syrah 50% Cabernet Sauvignon 50%

