DOMAINE DE BELLEVISTE

VIN DE FRANCE FROM PROVENCE

SUGGESTED RETAIL PRICE \$25.99 -\$22.99



- White wine from Provence
- Mature into French Oak for 6 month
- Winemaking advises from Eloi
 Durrbach from Domaine de Trevallon
 Best Provence's winemaker
- Small production only 200 cases



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

Blend from Marsane, Roussanne and Chardonnay, aged in barrels for 6 month. The wine has a beautiful golden yellow color, the nose is floral, the mouth is powerful and well balanced, with vanilia, toasted notes, mixed with aromas of acacia flower and peach, the finish is persistent.

WINEMAKING

The grapes are harvested by hand, put in crates and brought directly to the winery for a direct pressing. The juices are cooled for a "débourbage" and put into 225 litters, 4th wine's barrels. Fermentation is carried out at room temperature controlled between 16° to 18°C, the wine is aged into barrels for 6 month on lees.

FOOD PAIRING

Perfect pairing with aperitif, poultry, white meat in sauce, choucroute, fish, sea fruits and cheese.

GRAPE VARIETIES

Roussanne 40% Marsanne 30% Chardonnay 30%

