

DOMAINE DE BELLEVISTE

VIN DE FRANCE FROM PROVENCE

SUGGESTED RETAIL PRICE

\$25.99 - \$22.99



Domaine de Belleviste
Red Wine from
Provence

50% Cabernet Sauvignon
50% Syrah

Decanter's tasting notes :
" Deep, spicy, and rich fruit aroma and a whiff of coffee. Juicy palate, drinking well now."

Pair well with red meat, games, roasted chicken, roasted or grilled vegetables.



- *Red wine from Provence*
- Winemaking advises from **Eloi Durrbach** from **Domaine de Trevallon**
Best Provence's winemaker
- *A mature vintage ready to drink*
- *small production only 200 cases*

AVENUE
TERROIR

2018

DOMAINE DE BELLEVISTE

VIN DE FRANCE RED

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 Terroir in the classic Provence Village of Maillane. Winemaker Jean Paul Rioussset tends the vineyard with care one might expect from the 6th generation to oversee this remarkable land 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%

