



domaine de
BELLEMARE

The estate's 49 hectares are planted with a typically Languedoc selection of grapes varieties, including the famous piquepoul, cinsault, grenache and syrah. Other more international varieties, such as chardonnay, merlot and cabernet-sauvignon have also been established, as well as other more original ones such as roussanne, muscat petits grains, viognier and vermentino.

« Living at the rhythm of the vines ... to get naturally the best of the grapes we prune... »

The **Délice des Anges**, a real surprise for the consumer... wines from rare grape varieties such as dry muscat, viognier and syrah that are often difficult to cultivate and make into wine on our terroir. With this range, we are trying to take the consumer along different paths that lead him to far off places: to the northern slopes of the Rhone for Viognier and Syrah; St Jean de Minervois for Muscat, and yet... there is not a stone to be found among the vines, there are no steep slopes!... but rather a relatively rich plain in which we try to create a network of channels to make a real nectar: concentration, powerful aromas, length in the mouth, fine structure,...



Our winemaker, a true virtuoso, designed this range inspired by imagining the beatitude of the angels after they had tasted these delicious nectars, which are created from varieties selected for their originality: syrah, dry muscat, viognier-roussanne... for a true surprise for your senses.

Vin de Pays d'Oc [Rosé]

Vintage : 2009

Soil: Sand and limonestone soils

Grape variety : Black Grenache (38hl/ha)

Wine making : Night harvest, destemming of the grapes, direct pressing (pneumatic), protection of the must with CO2 and cold settling (2-4°C) ; cold temperature for fermentation (12-15°C). Tank maturation on lies and early bottling

Tasting notes : Pink tint extremely clear; nose of little red fruits (redcurrent, raspberry) and grapefruit; roundness and freshness in mouth with aromas of grilled bread, butter and sweet liquorice

Wine and food : Grilled fish and meat , salads, pasta, aperitif 🌡️ : 11/12°C

