



domaine de
BELLEMARE

le Rivage

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... »

Rivage is a wine for connoisseurs, a blended wine vinified and aged in French oak barrels: the grape varieties used are superior varieties.

The maturity of the grapes, the post-fermentary maceration, the placing in selected barrels, the choice of the toasting levels and finally the blending create this alchemy, where the fruit – which are quite stewed and jammy – blend elegantly together and are in symbiosis with the cocoa, the toasted character and the vanilla of the barrel.



Pays d'Oc [white]

Vintage : 2010

Soil : Sand and limestone soil

Grape varieties : Chardonnay (36.7%)
Viognier (36.7%) Roussanne (26.6%)
(46 hl/ha)

Wine Making: Harvest totally destemmed, direct pressure, cold settling (4 to 6°C), beginning of fermentation in inox tank, each grape separately ; fermentation in 400 liters barrels of French new oak ; 2 to 3 lees stirring every week during 3 months ; 1 lees stirring per week after ; maturation in barrels during 4 months; blend of all barrels with a volume of Viognier and Roussanne matured in inox tank.

Tasting notes: Brilliant with a yellow clear tint; intense and complex nose with aromas of apricot, flowers, honey and dry fruits; in mouth roundness and freshness with aromas of honey, apricot and crystallized fruits

Wine and food: this elegant wine will be the perfect companion with fishes, poultry and white cooked meats, but also with cheeses like Cantal, Comté...could be drunk at aperitif (14°C)

