



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... »

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.



le Rivage

Pays d'Oc [Rouge]

Vintage : 2008

Soil : Sand and limestone soil

Grape varieties : Syrah (56.5%) Cabernet Sauvignon (26.1%) Merlot (17.4%)

Wine making: We wait for a very good phenolic maturity; harvest totally destemmed; racking every day and 3 “delestages” in the middle of the fermentation; maturation in 400 litters barrels each grape separately (1/3 new oak barrels)

Tasting notes : Brilliant with garnet hues and real depth ; red and black fruit intensive, marmalade, sweet spicy and roasting notes; In mouth, mellow entry, meaty and fat, long finish ; in mouth supple structure, really smooth tannins; caramel and cocoa-flavoured

Wine and food : Served at **18°C** in a decanter, this wine will be the perfect companion of character meats, game, lamb, duck and cheese

