



domaine de  
**BELLEMARE**



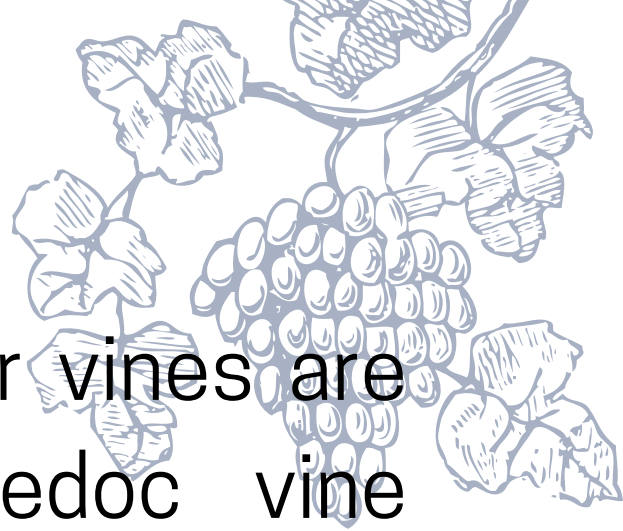
# AN UNIQUE LAND

with mediterranean accents

It is at the heart of the authentic and wild region of Occitania that the Belle Mare wine estate benefits from an exceptional terroir.

Salty airs, sandy-loamy soils, and optimal sun exposure offer our wines characters and southern flavors.





At stone's throw from the Thau pond, our vines are planted according to a typical Languedoc vine population, with the famous Piquepoul, Cinsault, Grenache and Syrah.

We also find the well-known Chardonnay, Cabernet-Sauvignon and Merlot, and the international Vermentino, Viognier and Muscat petits grains.



*In a process of*

***High Environmental Value,***  
*we live at the pace of the vine.*



# WHO ARE WE ?

## SINCE 1999, WE DEFEND THE SAME VALUES

It is the story of a crush between a man and a region.

*Belle mare*, this is how we qualify the Thau pond.

Here, 55 hectares of vines are lovingly treated by a team of 6 people.

# A PROUD AND LOYAL TEAM



**FAMILLE LAPOULVAILARIE**  
Owners



**BENJAMIN BAUDRY**  
Executive manager



**KATIA MORAND**  
Executive assistant

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**DANIEL LYSETTE**  
Vineyard manager



**JOACHIM RICO**  
Cellar master



**HERVÉ BOURCET**  
Cellar assistant

An aerial photograph of a vast vineyard at sunset. The sun is low on the horizon, casting a warm, golden glow over the rows of grapevines. The vines are supported by a trellis system with wooden posts and wires. The ground between the rows is covered in dry, brownish vegetation. The overall scene is peaceful and scenic, highlighting the natural beauty of the wine-growing region.

**PROOF OF OUR RICH AND WILD  
LAND:  
OUR WINES**

# A WIDE RANGE

## CLEAR, RICH AND GOURMET WINES

6 ranges, mixing terroir and atypical grape varieties  
with revealed flavors...

To discover as a blend or as a single variety.





# THE PDO

## PICPOUL DE PINET AND RED LANGUEDOC

The Picpoul terroir extends from the Bassin de Thau to the triangle of Pézenas, Agde and Sète and has been the largest white wine region in the Languedoc since antiquity with 1550 hectares of vines. Our plot of white Piquepoul is located in the south of the appellation, on the edge of a pond. The soil is poor and covered with limestone concretions.

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Our red PDO Languedoc is born from a blend of Syrah and Grenache, historical grape varieties of the Languedoc located on a slope covered with pebbles, a typical Mediterranean clay-limestone terroir.



**PICPOUL PDO**  
**SÉLECTION**  
**PATIENCE**  
**100% PIQUEPOUL**

Harvested at night. Direct pressing without breaking up the press-cake. Cold static racking must and fermentation at low temperature (18°C) in amphora, no malolactic fermentation

***Tasting notes:***

A light yellow color with a silver tint. A fresh, mineral and floral nose. The attack is bright with lemony notes, a mineral, almost saline finish.



# PICPOUL DE PINET PDO

## 100% PIQUEPOUL

Harvested at night. Direct pressing without breaking up the press-cake. Cold static racking must and fermentation at low temperature (18°C), no malolactic fermentation.

### ***Tasting notes:***

A light yellow color with a silver tint. A fresh and mineral nose. Some floral and citrus notes (lemon, grapefruit). The attack is bright with lemony notes, mineral and almost saline finish.



# RIVAGE

IGP PAYS D'OC BLANC,  
ROUGE AND ROSÉ

Made from a blend of noble grape varieties, vinified and aged in 100% French oak barrels for the red and white wines, these wines reveal an incomparable aromatic richness.

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Candied fruits with vanilla and roasted aromas. Buttered and honeyed notes that harmonize elegantly. You will discover finesse and elegance through these wines.



# Rivage - Red

**IGP PAYS D'OC**

**SYRAH - CABERNET**

**SAUVIGNON - MERLOT**

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in oak barrels

## ***Tasting notes:***

A garnet color with purple highlights and an intense nose on red and black fruits. Notes of candied fruits and spices. A round and supple attack on velvety tannins.



# Rivage - White

**IGP PAYS D'OC**  
CHARDONNAY -  
VIOGNIER - ROUSSANNE

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). No malolactic fermentation. Aged on year in oak barrels.

## ***Tasting notes:***

A brilliant light yellow color. An intense and complex nose of white fruits. A round mouth with a nice freshness. Mineral finish.



# Rivage - Rosé

**IGP PAYS D'OC**  
**100% GRENACHE**

Harvested at night. Selection of the first juices, the most concentrated in aromas. Cold racking up as well as fermentation. Aged in stainless steel tanks.

## ***Tasting notes:***

A light pink dress. A floral and fruity nose on the white peach. A clear and rich attack, beautiful roundness and long persistence.



# THE DUO

IGP PAYS D'OC BLANC,  
ROUGE AND ROSÉ

Like an odd but wonderful couple, our cuvee Duo is an amazing blend of two grape varieties.

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Stunning balanced, this wine reveals an outstanding range of aromas.





# DUO - Red

## IGP PAYS D'OC SYRAH - CABERNET SAUVIGNON

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in stainless steel tanks. Grape varieties vinified separately, blending before bottling.

### ***Tasting notes:***

A garnet color with purple highlights and a nose on black fruits and spices. Attack supported by aromas of liquorice. Nice length.



# DUO - White

## IGP PAYS D'OC CHARDONNAY - VERMENTINO

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks. Grape varieties vinified separately. Blending before bottling.

### ***Tasting notes:***

A light yellow color with green highlights. An intense and fine nose on white flesh fruits. Floral notes and a clear attack. Long and refreshing finish.



# DUO - Rosé

## IGP PAYS D'OC CINSAULT - GRENACHE

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks. Grape varieties vinified separately. Blending before bottling.

### ***Tasting notes:***

A light pink color and a nose of small acidic red fruits. A clear attack, fat and roundness in mouth. Nice persistence.



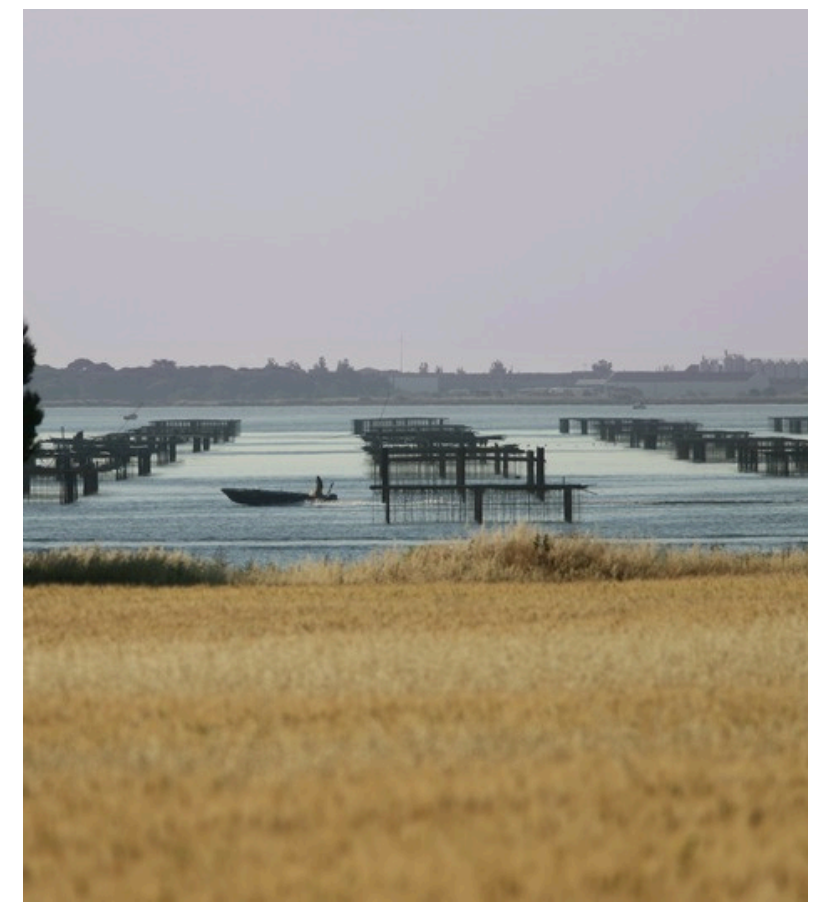
# PURS CÉPAGES

IGP PAYS D'OC BLANC  
ET ROUGE

These wines are the optimal expression of the grape variety on our very particular terroir. We are looking for purity and typicity to offer wines faithful to the known and expected profiles. Wines with intense aromatic expression, purity and finesse are to be discovered through 7 grape varieties.

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A finesse brought by the proximity to the Etang de Thau which plays a role of thermal regulator with its cool nights and its sea breezes. Purs Cépages range, it's a journey to the heart of the grape varieties.



# Chardonnay

## IGP PAYS D'OC

100% Chardonnay

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks.

### ***Tasting notes:***

A light yellow color and a nose of a beautiful aromatic complexity on notes of white flowers, honey and peach. Fresh and round attack. A long finish with a nice freshness.



# Muscat

## IGP PAYS D'OC

100% Muscat

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks.

### ***Tasting notes:***

A light yellow color. A complex and powerful nose of exotic fruits. A fresh and round attack. The final is supported by a beautiful freshness.



# Sauvignon

## IGP PAYS D'OC

100% Sauvignon blanc

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks.

### ***Tasting notes:***

A light yellow color with green highlights. An expressive nose mixing grapefruit, floral and mineral notes. The attack is bright and the finish long.



# Viognier

## IGP PAYS D'OC

100% Viognier

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks.

### ***Tasting notes:***

A light yellow color with green highlights. An intense nose with notes of white flowers, peach and apricot. The attack is clear and fruity. The finish is long and sustained by a beautiful freshness.





# Merlot

## IGP PAYS D'OC

100% Merlot

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in stainless steel tanks.

### ***Tasting notes:***

A garnet color and an intense nose on black fruits, blackberries and blackcurrants. Smooth and elegant attack with notes of black fruits and liquorice. Tannins present and silky.



# Syrah

## IGP PAYS D'OC

100% Syrah

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in stainless steel tanks.

### ***Tasting notes:***

A purple red color and a nose of black fruits, zan and sweet spices. The mouth is round and ample on the aromas of black fruits. The finish is liquorice with a nice length.



# Cabernet Sauvignon

## IGP PAYS D'OC

100% Cabernet  
Sauvignon

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in stainless steel tanks.

### ***Tasting notes:***

A deep red color and a complex and intense nose of sweet spices and black fruits. The attack is creamy and fleshy, with supple tannins and a long finish.



# LES GRANGES

## IGP PAYS D'OC BLANC AND ROUGE

These wines are a real surprise: fresh and fruity are the key words.

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In white, rosé and red, this range offers a gustatory pleasure for all: original blends build these wines.



# Les Granges - Red

**IGP PAYS D'OC**  
**GRENACHE - MERLOT -**  
**CABERNET SAUVIGNON**

Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days. Aged one year in stainless steel tanks. Grape varieties vinified separately, blending before bottling.

## ***Tasting notes:***

A garnet red color and a nose marked by red fruits. A beautiful length in mouth with silky tannins. Fresh and fruity finish.



# Les Granges - White

## IGP PAYS D'OC

CHARDONNAY -  
PIQUEPOUL - VERMENTINO  
- SAUVIGNON

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks. Grape varieties vinified separately. Blending before bottling.

### ***Tasting notes:***

A light yellow color with green highlights and a complex and aromatic nose of white flowers. The attack is clear, the finish is long and fresh.



# Les Granges - Rosé

## IGP PAYS D'OC SYRAH - GRENACHE - CINSAULT

Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Aged in stainless steel tanks. Grape varieties vinified separately. Blending before bottling.

### ***Tasting notes:***

A light pink color and a light and floral nose with fruity notes. The attack is clear and offers a good length in the mouth.

