



domaine de  
**BELLEMARE**



## AOP LANGUEDOC ROUGE:

### WINE

**Vintage :** 2019

**Appellation :** AOP Languedoc

**Grape varietal:** Syrah - Grenache

**Winemaking:** Early picking – total destemming and sorting grapes before vatting – Temperature controlled fermentation (25-28°C) – Short and frequent pump overs– Long vatting (about 30 days) - Fermentation malolactic tank.

**Aging:** 5% oak + 95% tank

**Flavour profile:** deep red color – Expressive nose with complex spicy and fruity notes. Clean entry, supple structure, long finish.

**Food pairing:** Character meats, game, lamb, duck, cheese.

**Service:** 18°C

**Aging potential:** 10 years

**Production:** 7000 bottles annually

**Chemical analysis:**

Alcohol: 14.6%

Residual sugar: 1.1 g/l

Total acidity: 3.06 g H<sub>2</sub>SO<sub>4</sub>/L

pH: 3.67

### TERROIR

**Rows direction:** East-west

**Altitude:** 100 m

**Climate:** Mediterranean

**Soil:** limestone-clayey

**Density:** 4000 vines/ha

**Yield:** 40 hl/ha

**Vine growing:** Practice cultural reasoned – certification Terra Vitis in court



### PACKAGING

**Bottle:** Bourgogne (600g) color oak

**Cork:** Liège (49\*24)

**Screwcaps:** Complex Alu

**Box:** 2\*3 bottles

