



domaine de
BELLEMARE



CHARDONNAY:

WINE

Vintage : 2021

Appellation : IGP OC

Grape varietal: 100% Chardonnay

Winemaking: Harvested at night – Direct pressing – Cold statics must settling– Low temperature fermentation (18°C) – Not of malolactic.

Aging: In stainless tank on fine dregs for 3 months.

Flavour profile: Pale yellow – Nose of a beautiful aromatic complexity on notes of white flower, honey, and peach– Fresh and round attack – Finale long and supported by a beautiful freshness.

Food pairing: seafood, fish, poultry, and cheese.

Service: 10 -12°C

Aging potential: 2 years

Production: 20 000 bottles annually

Chemical analysis:

Alcohol: 14.06%.

Residual sugar: 1.4 g/l

Total acidity: 3.55 g H2SO4/L

pH: 3.52

TERROIR

Rows direction: East-West

Altitude: 10 m

Climate: Mediterranean

Soil: Argilo-sandy

Density: 4000 vines/ha

Yield: 60 hl/ha

Vine growing: Reasoned cultural practice – certification HVE3.



PACKAGING

Bottle: Burgundy color oak

Cork: Liège (49*24) or BVS (black)

Screwcaps: Complex alu

Bow: 6 bottles up with callage

