



domaine de
BELLEMARE



DUO Blanc: Blend of two grape varieties

WINE

Vintage : 2021

Appellation : IGP OC

Grape varietal : Chardonnay - Vermentino

Winemaking: Harvested at night – Direct pressing – Must setting cold statics – Low temperature fermentation (18°C) Not of malolactic.

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

Flavour profile: Light yellow – Intense nose on notes of white fruit, peach and apricot – Fresh and fruity attack- Finale long supported by a beautiful freshness.

Food pairing: Seafood, fishes, salad, asparaguses

Service: 10 -12°C

Aging potential: 2 years

Production: 10 000 bottles annually

Chemical analysis:

Alcohol: 13.89%

Residual sugar: 1.3 g/l

Total acidity: 3.53 g H₂SO₄/L

pH: 3.44



TERROIR

Rows direction: East-West

Altitude: 10 m

Climate: Mediterranean

Soil: Sablo-muddy

Density: 4000 vines/ha

Yield: 60 hl/ha

Vine growing: Reasoned cultural practice – certification Terra Vitis in court.

PACKAGING

Bottle: Bordeaux color oak

Cork: Liège (49*24) or screwcaps

Screwcaps: Complex alu

Box: 6 bottles up

