



domaine de
BELLEMARE



Les Granges Blanc

WINE

Vintage : 2021

Appellation : IGP OC

Grape variable : Chardonnay - Sauvignon -
Vermentino – Piquepoul blanc

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

Wines are separately winemaking and to assemble
in January before the bottling.

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

Flavour profile: Pale yellow with reflection green –
Beautiful aromatic complexity on notes of white
flowers – Long and refreshing frank and final
attack.

Food pairing: Crustaceous, aperitif, shellfish,
grilled fish, sushis.

Service: 10 -12°C

Aging potential: 2 years

Production: 50 000 bottles annually

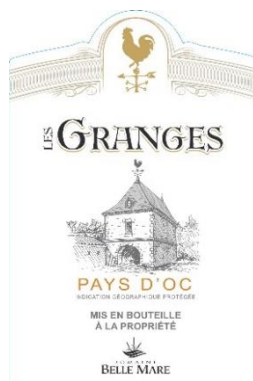
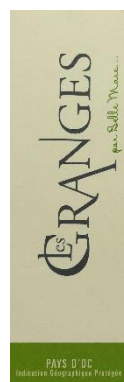
Chemical analysis:

Alcohol: 13.7 %.

Residual sugar: 1.4 g/l

Total acidity: 3.47 g H₂SO₄/L

pH: 3.39



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: Bordelaise

Cork: screwcap (white)

Screwcaps: white

Box: 6 bottles up

