



domaine de
BELLEMARE



LE RIVAGE BLANC:

WINE

Vintage : 2021

Appellation : IGP OC

Grape varietal : Chardonnay – Viognier -
Roussanne

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

Aging: 60% in barrel 10 months.

Flavour profile: Brilliant with a yellow clear tint –
intense and complex nose – in mouth roundness
and freshness with mineral note.

Food pairing: Fishes, cheeses, aperitif

Service: 10 -12°C

Aging potential: 10 years

Production: 5000 bottles annually

Chemical analysis

Alcohol: 13.86%.

Residual sugar: 2.2 g/l

Total acidity: 3.43 g H₂SO₄/L

pH: 3.49



TERROIR

Rows: East-west

Altitude: 10 m

Climate: Mediterranean

Soil: Sand and Limestone

Density: 4000 vines/ha

Yield: 50 hl/ha

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

PACKAGING

Bottle: Bourgogne (600g) color oak

Cork: Liège Nat Sup (49*24)

Screwcaps: Complex Alu

Box: 2*3 bottles

