

ANJOU BLANC

CHATEAU DE BELELVUE

Grape Variety: Chenin 100%

Technical criterion:

The grapes are picked when mature – their golden colour determining the beginning of the harvest.

During the process of fermentation, the temperature of the vats is controlled to conserve all the qualities and potential of the Chenin and assists the wine to develop its subtle aromas.

100% of the wine produced in 2005 has been matured in wooden barrels made of 50% French oak and 50% American oak.

The barrels mature the wine improving its vivacity and harmony.

Characteristics of the wine:

The 'robe' is of a deep crystal clear straw with a glint of green.

Crisp with a hint of bitterness and aromas of acacia and honey which meld well together.

The initial taste is bold and intense and with a long aftertaste.

Gastronomy:

This wine is an excellent accompaniment for shellfish and most fish notably pike and salmon.

Packaging

75 Cl bottles

Carton of 6 or 12 bottles

European pallet