

# **“CHAUME” 2005**

*Chateau de Bellevue*

***Grape Variety:*** Chenin 100%

***Technical Criterion:***

The grapes are harvested by hand allowing the overripe grapes to be picked individually.

5 separate fermentations in the barrel using the yeast formed on the skin of the grape to enrich the process. The process within the barrel allows the subtle concentrated aromas of the Chenin and especially the effects of the ‘noble rot’ (botrytis) to be maximised.

***Characteristics of the wine:***

The notes of honey, acacia and of quince meld together with hints of fig and of dried fruits. Round, supple, and with a ‘melt in the mouth’ richness – an exceptional wine.

The extremely hot summer of 2005 has produced a wine with the colour of the deepest gold.

***Gastronomy:***

Excellent as an aperitif or to accompany foie gras, filets de canard fumé, Roquefort cheese and certain desserts such as apricot, apple, or citric fruits.

***Packaging:*** 75cl Bottles  
Carton of 6 or 12 bottles  
European pallet

***Château de Bellevue Hervé TIJOU 49190 St Aubin de Luigné 02.41.78.33.11.***