

LA BELLE ANGELE

SO FRESH SO FRENCH

La Belle Angèle is a collection of French wines that celebrates the French art of living with freshness and elegance. Inspired by the Roaring Twenties, it offers a range of accessible, fruity, and appealing grape varieties, as well as a wine-based spritz. Its vibrant universe, blending tradition and modernity, attracts a new generation of consumers seeking immediate pleasure and authenticity.



COLOMBARD

PRESENTATION

A generous and vigorous grape variety, Colombar likes temperate climates and requires a regular supply of water. This crowd-pleaser is appreciated for its easy-drinking and aromatic character, with a beautiful acidity.

WINEMAKING

The grapes are pressed directly upon arriving at the cellar, the juices are then cold-settled. The fermentation at 18°C ensures the full expression of the fruit and sharpens the mineral profile of the wine.

AGEING

Our Colombar is aged on the lees for 3 to 4 months before it is prepared for bottling.

TASTING NOTES

With a beautiful pale yellow color, this expressive Colombar delivers aromas of citrus fruit (grapefruit) and notes of yellow fruits such as peach and nectarine.

FOOD PAIRINGS

This Colombar will pair perfectly with shrimp skewers, vegetable tempuras or with a passion fruit dessert.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.