LA BELLE
ANGÈLE

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.

PINOT NOIR RUBY

WINEMAKING

Wine-making starts with a cold pre-fermentation of two days, that aims at settling the freshness and crisp of the fruit. Then, alcoholic fermentation takes place at a warmer temperature of 32-34° that enriches the profile of the wine with a round and lush tone.

AGEING

The wines are aged in different types of oak, in order to gain more complexity ; the levels of toasting of the barrels range from medium to medium+. They complement each other, expanding the bouquet and range of aromas and flavours of Pinot Noir, all the while outlining its inner fruit quality and finesse.

TASTING NOTES

With a beautiful bright ruby color, this wine expresses delicious aromas of blue fruits on the nose, such as plums and blueberry. The savoury finish delivers a gorgeous touch of pastry (blackcurrant almond muffin). The palate is crisp, with loads of black and red fruit and a slight peppery note which contributes to the overal fresh balance of the cuvée. This is a wine of pleasure.

FOOD PAIRINGS

This cuvée will pair wonderfully with a roasted rack of lamb or pork, a beef or tuna tartare or a mushroom risotto.

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