

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.



GEWURZTRAMINER

PRESENTATION

Gewurztraminer is a relatively early-ripening grape variety. It has an exceptional aromatic power that immerses the drinker in exotic notes. It is rarely grown in Languedoc although some carefully selected loam-clay soils in the area allow it to fully express its aromatic prowess.

WINEMAKING

Upon direct pressing, the juices stay with their bourbes (coarse lees) in order to enhance the typically rich aromas and flavors of the variety. After a cold settling, the juices and fine lees then undergo fermentation at a controlled temperature of 15°C to 18°C.

AGEING

Our Gewurztraminer is aged on fine lees for several months, during which its aromas and flavors continue to develop.

TASTING NOTES

This refreshing and aromatic Gewurztraminer offers delicate aromas of exotic fruits (lychee, passion fruit) and a generous floral note of rose.

FOOD PAIRINGS

This Gewurztraminer will pair well with a wok stir-fry, a tandoori chicken or an apricot tart.

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