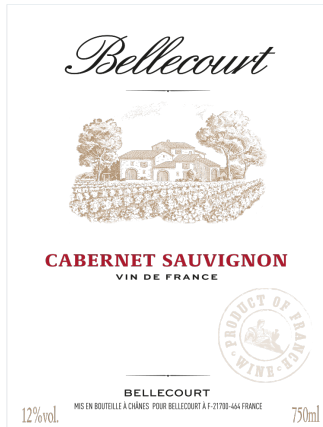


Bellecourt



Bellecourt, Cabernet Sauvignon, Vin de France, Rouge, 2021

Vin de France, VSIG, France

WINEMAKING

The Cabernet Sauvignon grapes are carefully harvested when they reach perfect maturity, ensuring optimal concentration of aromas and flavors. To obtain a wine that is both rich and complex, the winemaking process includes a hot pre-fermentation maceration, promoting the extraction of aromatic compounds from the early stages. Then, the fermentation, lasting 6 to 10 days, allows for a gradual extraction of tannins and aromas, ensuring a balanced structure and a beautiful depth to the final wine. This attention to winemaking ensures a generous and expressive result on the palate.

VARIETAL

Cabernet sauvignon 100%

TASTING

This Cabernet Sauvignon stands out with its superb deep red color, captivating from the first glance. On the nose, it reveals an intense and seductive bouquet of ripe blackcurrant and juicy strawberry, magnified by subtle touches of green pepper, the characteristic signature of this grape variety. On the palate, it unveils a natural elegance, combining aromatic complexity and a velvety texture, offering a beautiful length. This wine embodies both power and finesse.

FOOD PAIRINGS

Its rich and complex aromas will pair perfectly with traditional dishes (hachis parmentier, gratins, pepper steak), grilled meats, and cheeses. Serve at 16°C.

