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.

CABERNET SAUVIGNON

WINEMAKING

Harvested from the selected vineyards, the Cabernet Sauvignon grapes are picked at optimal ripeness, and are completely destemmed. A cold maceration precedes fermentation to enhance color extraction and preserve primary fruit aromas. Fermentation takes place in stainless steel tanks under controlled temperatures to maintain freshness and varietal character. Following fermentation, the wine undergoes extended maceration on the skins to extract optimal tannin structure and depth of flavor. A portion of the wine is aged in French oak barrels, carefully selected to impart subtle oak influence while respecting the purity of the fruit.

AGEING

The wines are aged according to different toasting profiles. The complementarity between strong toasting and medium toasting will allow to obtain complexity while respecting the fruit and of Cabernet Sauvignon.

TASTING NOTES

Deep ruby red robe with purple hues. Intense aromas of blackcurrant, strawberry, ripe black cherries and plum, with nuances of liquorice, sweet pepper and subtle vanilla from oak aging. Silky smooth texture with velvety tannins. This Cabernet-Sauvignon is elegant with a smooth and rich finish.

FOOD PAIRINGS

Serve at 62°F with grilled meats such as ribeye steak, mushroom risotto or aged cheeses.

belleangele-wines.com @labelleangelewines
LA BELLE ANGÈLE - 10 RUE LAVOISIER, - 21700 NUITS-SAINT-GEORGES - FRANCE - TEL. 0380614631
ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.