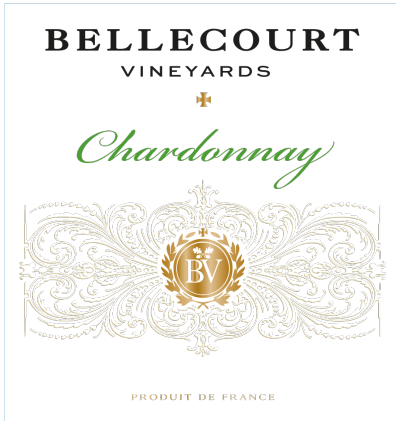


BELLECOURT

VINEYARDS



Bellecourt Vineyards, Chardonnay, Vin de France, Blanc, 2024

Vin de France, VSIG, France

A distinctive French CHARDONNAY that combines a rich fruity profile with a refreshing mineral acidity.

WINEMAKING

The fermentation of this Chardonnay lasts for 10 to 12 days, carried out in both French and American oak barrels, bringing subtle woody nuances. After this phase, the wine benefits from careful aging for 6 months on natural lees, giving it a rich texture and additional complexity. Only half of the blend undergoes malolactic fermentation, a choice that helps preserve the wine's lively and refreshing acidity while adding a beautiful roundness to the whole. Early bottling, meticulously planned, ensures the optimal capture of freshness and primary aromas, thus guaranteeing a vibrant and balanced wine.

VARIETAL

Chardonnay 100%

TASTING

This Chardonnay stands out for its freshness and complexity, offering a rich and seductive aromatic experience. On the nose, it evokes indulgent aromas of freshly baked lemon tart, ripe banana, and juicy pear. On the palate, these fruity flavors are complemented by subtle and toasted nuances of praline, sweet vanilla, and candied chestnuts, bringing unexpected depth and richness. Each sip reveals a beautiful harmony between freshness and roundness, with a long and delightfully fragrant finish.

FOOD PAIRINGS

Serve chilled (12°C) as an aperitif and with seafood, fish, and fine charcuterie.

