

# LA BELLE ANGELE

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.



## MERLOT

### PRESENTATION

Merlot is a relatively late-ripening variety. The combination of a regular supply of water and fairly deep limestone soils allow the fruit to fully express its inner finesse. This variety is often appreciated for its soft balance and roundness.

### WINEMAKING

In order to obtain a rich and fruity wine, the winemaking process starts with fermentation at 25°C, followed by a warm maceration on the skins at 32°C in order to soften the tannins, deepen the bright red color and enrich the mouthfeel with round sucrosity.

### AGEING

Our Merlot is aged in vats for 4 to 6 months before it is prepared for bottling.

### TASTING NOTES

With a beautiful dark color, this Merlot delivers delicious aromas of red berries and delicate floral notes. Round and supple, it reveals soft tannins and delicate notes of cherry pie on the palate.

### FOOD PAIRINGS

This Merlot will go well with a paella, a chicken tajine or a cheese board.

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