

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.

VIOGNIER

PRESENTATION

Expressive and aromatic grape variety, Viognier stands out for the richness and intensity of its profile. It is appreciated for its natural roundness and generous character, mainly developing aromas of yellow-fleshed fruits, such as peach and apricot, complemented by delicate floral notes.

WINEMAKING

The grape harvest is carried out early in the morning during the first half of September, in order to preserve the freshness of the grapes before the heat of the day. A pneumatic pressing, followed by cold settling with a minimum 48-hour contact time of the juice with the lees, which are particularly aromatic for this grape variety. Fermentation is carried out at low temperature, between 14 and 16 °C.

AGEING

Our Viognier is aged on fine lees until bottling, giving it more richness and roundness.

TASTING NOTES

Our Viognier displays a beautiful pale gold color. The nose is expressive and very aromatic, dominated by notes of peach and apricot. The palate stands out for its freshness, roundness, and beautiful balance, offering good length with a finish marked by apricot.

FOOD PAIRINGS

This expressive and generous Viognier pairs wonderfully with a shrimp and avocado salad. To enhance the whole dish, add a mango vinaigrette, which will bring a decidedly summery touch.

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.