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.

CHARDONNAY

PRESENTATION

An early-ripener, famous for its elegance and finesse, Chardonnay is one of the rare grape varieties that acclimatise to a variety of conditions around the world. In a Mediterranean climate, its natural seduction highlights its much appreciated aromatic richness.

WINEMAKING

The grapes are pressed directly upon arrival in the cellar. A cold settling is carried out before fermentation, at a relatively low temperature.

AGEING

Our Chardonnay is aged on the lees in vats for about three months in order to soften its bright edges.

TASTING NOTES

This wine shows a beautiful golden color. Aromatic, elegant and generous, this Chardonnay delivers delicious aromas of pear and white flowers, with a hint of vanilla on the finish.

FOOD PAIRINGS

This Chardonnay can be enjoyed on its own, as an aperitif, or served with sushi, roast chicken or the famous fish and chips.

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.