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.

SAUVIGNON BLANC

PRESENTATION

Sauvignon blanc is a relatively late-ripening variety. It is grown all around the world and appreciated for its freshness and vivacity. On limestone soils, which suits it particularly well, this grape variety shows both depth and zest. The climate plays a key role in the expression of Sauvignon : while a cool climate enhances its mineral and citrussy character, a more temperate one will reveal more generosity and roundness.

WINEMAKING

The grapes are pressed directly upon arrival in the cellar. A cold settling is carried out before fermentation (at 18°C) fully expresses the intense varietal aromas of Sauvignon.

AGEING

Our Sauvignon is aged on the lees for several months in vats, in a very carefully protective atmosphere for the oxygen-sensitive aromas and flavours of the variety.

TASTING NOTES

With a beautiful pale yellow color, this Sauvignon Blanc offers delicate aromas of citrus and gooseberry. The aromatic and elegant finish shows delicate herbaceous notes.

FOOD PAIRINGS

This Sauvignon blanc will go perfectly with a ceviche or a chicken basquaise, in a bell pepper and tomato sauce, or as an aperitif with goat cheese.

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.