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.

PINOT NOIR

PRESENTATION

Pinot Noir is a noble grape variety, early-budding, with great aromatic finesse. Appreciated throughout the world for its elegant tannins and the freshness it displays, this grape variety requires a lot of attention in due respect of its delicacy and sensitivity.

WINEMAKING

In order to obtain a delicate and supple wine, the winemaking starts with a cold pre-fermentation for a few days, followed by alcoholic fermentation at a controlled temperature, around 20°C, unlike other grape varieties with more tannins.

AGEING

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

TASTING NOTES

With a beautiful red color, this Pinot Noir reveals delicious aromas of small red fruits (morello cherry). The tannins are delicate and the wine shows length and great finesse on the palate.

FOOD PAIRINGS

This Pinot Noir will go perfectly with a veal chop, a moussaka or with a grilled vegetable antipasti platter.

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