

WINE & FOOD & OLIVENÖL 2017 Château de Bellet Baron G_Blanc AOP La Chapelle - BIO & Seafood with pasta & 2019 Tenuta Rubino

Dear connoisseurs of good taste,

Je bois du français! = I drink French

Today I would like to present you a wine from the vineyard Château de Bellet from Provence in Nice. The winemaker is the Barone de Bellet family.

The grape variety is Rolle, known synonyms for the grape variety are Vermentino and Malvoisie de Corso. Literature lists 60 synonyms.

In Italy there are about 3,800 hectares planted with Rolle and in France about 3,400 hectares, worldwide there is a total of 7500 hectares under cultivation.

The vineyard in Nice is 13 hectares and is cultivated by organic farming.

The vineyard is located at altitude (250-300 metres) and benefits from a sunny climate with a generous sunshine of 2,700 hours per year. The breeze from the sea and the alpine winds provide a process of slow ripening, which is responsible for the freshness and elegance of Bellet's wines, giving them an almost northern character.

The average age of the vines is 30 years.

All wines are certified organic

From organic farming to Manual harvest: average yield of 25 hl/ha, selection of parcels Vinification: cold skin contact maceration, fermentation in barrels. Ageing: 10 months in 500L oak barrels. The vines of Château de Bellet, on the top of the hills of Nice, dominate the azure blue of the Mediterranean. In the background is the last foothills of the Alps and the Var valley. The unique soil is made up of pebbles from the Pliocene and very clear sand, with some clayey veins running through it.

Red wine From Bellet Baron was served at Prince Albert and Princess Charlene's wedding in 2011 at dinner.

The analytical data are:

☞ 13.5% alcohol by volume rom

TASTING

The colour is light yellow with golden reflections.

It smells intense; lively aromatic and fruity.

With aromas of dried fruit: almonds and dried apricots.

In the mouth, the impact is complex and offers a nice freshness. The finish is long and iodised, ending with a sharp note, elegant and on vegetal notes.

A bitter undertone accompanies the late maturing dry white wine.

The wine has a shelf life of up to 10 years.

PAIRS WITH:

Pasta, seafood, roasted scallops, creamy risotto with slivered almonds,
Today we are serving 2017 Château de Bellet Baron G_Blanc AOP La Chapelle - BIO & Seafood with
Pasta.

We are happy to have this wine in our assortment.

Recipes are for advanced tasters. Only certain preparation steps are mentioned. Quantities are not
given.

The components of the dish are:

Prawn, Scallop, Pulpo, Tomberry smallest tomato in the world, Tarragon, Olive oil, Lobster butter,
Chilli, Parmigiano, to sauté the seafood bay leaves, thyme and rosemary.

Enjoy!

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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