

Château Belles Filles

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CÔTES DE BERGERAC SWEET WHITE 2016 ORGANIC WINE

FOOD & WINES

aperitif, foie gras, fruit tarts,
chocolate desserts



Non-contractual photo

Grape varieties: muscadelle 60% and sémillon 40%

Clay-limestone soil

Traditional white bottle 75 cl

Availability: 20.000 bottles

Packaging: 6 or 12 bottles

Alc. 12% vol.

Residual sugar: 46 g/l

Vinification in thermo-regulated vats.

Ageing on the lees.

We are certified organic wine since 2011 and have been working with natural methods, without pesticides.

We have developed a concept based on companion plants (alfalfa and clovers planted in inter-rows to improve the vines with natural nitrogen, in humus when mowing and in intelligent water management) and bio-indicator plants (each wild plant is a faithful indicator of the environment in which it grows).

We are pioneers in the use of our essential oils on the vines. The results allow copper doses per hectare to be divided by 2 and sulphur doses by 10.

Very clear colour.

Delicate nose of apricot, white flowers and honeysuckle.

Lovely fresh mouth feel, hints of honey, lime-tree blossom.

Well balanced with great finesse.

Côte de Bergerac blanc A.O.C.

EARL de Conti

Les Eymaries

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