

# Château Belles Filles

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## PAUSE TENDRESSE SWEET ROSÉ WINE

ACCORDS  
METS & VINS

aperitif, grilled meats,  
couscous, cheeses, pastries



Photographie non contractuelle

### Wine of very high organoleptic quality

Slightly dark fuchsia pink colour.

Subtle nose of wild strawberry.

English candy mouth, candied strawberries

Persistent finish.

Its exceptional sweetness for a rosé makes it a unique wine that surprises with its remarkable sweetness and freshness, which means that it is not a PDO wine, but a VDF wine!

The sugar content varies each year because it is above all a tasting choice (on vats) not based on a fixed rate.

Grape varieties: Merlot 75% and Cabernet Sauvignon 25%.

Clay and limestone soil

Organic wine

Availability: only on order for 2019/2020

White Burgundy bottle 75 cl

Packaged by 6 or 12 bottles

Alc 12% vol.

Sugar content: 40 g/l

Sulphites: less than 1.5 milligrams per bottle

Vinification in thermo-regulated vats

Maturing on lees

We have been working since 2011 in natural control

We have developed a concept based on:

- Companion plants: alfalfa, clovers and soybeans planted in between rows to improve the vine's natural nitrogen, humus during mowing and intelligent water management.
- Bioindicator plants: each wild plant is a reliable indicator of the environment in which it grows. For example, dandelion indicates a soil where organic matter is sufficient.
- Essential oils: we have substituted pesticides with the use of essential oils. This allows us to have a harvest without any pesticides, with a limit of less than 2.5 kg of copper per hectare (compared to 4 kg allowed in organic

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