

Château Belles Filles

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CÔTES DE BERGERAC SWEET WHITE 2016 ORGANIC WINE

PAIRINGS
DISHES & WINES

aperitif, foie gras, fruit tarts,
chocolate desserts



Non-contractual photo

Grape varieties: muscadelle 60% et sémillon 40%

Clay-limestone soil

Traditional white bottles 750 ml

Availability: 20 000 bottle necks

Packaging: 6 or 12 bottles

Alc. 12% vol.

Sugar rate 46 g/l

Vinification in thermo-regulated vats

Maturing on sediments

We are certified organic wine and we work since 2011 in natural control, without pesticides. We have developed a concept based on companion plants (alfalfa and clovers implanted 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.

Pretty fresh mouth feel, hints of honey, lime blossom.

A fine balance with great finesse.

Côte de Bergerac blanc A.O.C.

EARL de Conti

Les Eymaries

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