

# Les Belles Filles

chateau.belles.filles@gmail.com  
www.chateau-belles-filles.com

## Dry white VDF Organic wine

FOOD & WINES

aperitif, grilled fish,  
hard cheeses



Non-contractual photo

Varieties: Sauvignon blanc 50%, Muscadelle 40%, Sémillon 10%

Deep clay-limestone soil on limestone tuff

Traditional bottle 75 cl

Availability: 2400 bottles

Packaging: 6 or 12 bottles

Alc. 12,5% vol.

Vinification in thermo-regulated vats.

Ageing on the lees.

We are certified organic.

The estate is composed of very old vines, some of which are **pre-phyloxera**. Located on the highest plateau of the appellation (more than 190 m above sea level) our terroir benefits from a windy and sunny area. Our vines dominate the region, both in terms of quality and exposure.

Clear colour with brilliant glints.

Clear nose of white flowers and hints of liquorice and spices.

Fresh and soft mouthfeel, fresh apricots.

A lovely length.

We have been working since 2011 with natural methods, without pesticides. We have developed a concept based on:

-Alfalfa and clovers planted in inter-rows to improve the vines with natural nitrogen, in humus when mowing and in intelligent water management.

- Bio-indicator plants: each wild plant is a faithful indicator of the environment in which it grows. For example, the dandelion indicate a soil where the amount of organic matter of animal origin is sufficient.

**EARL de Conti**

**Les Eymaries**

**24240 THENAC**

Tél : 0033 553 245 211

+33 (0) 6 22 20 41 38

Siret: 430 475 707 00013

VAT: FR 764 304 75 707

