

Les Belles Filles

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Dry white VDF Organic wine

Pairings

Dishes & Wine

aperitif, grilled fish,
hard cheeses



Non-contractual photo

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

Deep clay-limestone soil on limestone tuff

Traditional bottles 750 ml

Availability: 2400 bottle necks

Packaging: 6 or 12 bottles

Alc. 12,5% vol.

Vinification in thermo-regulated vats

Maturing on sediments

We are certified organic wine

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 supple mouthfeel, fresh apricots.

A lovely happy ending

We work since 2011 in natural control, without pesticides. We have developed a concept based on:

- Alfalfa and clovers implanted 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.

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