

Château Belles Filles

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

L'INTERDIT DES BELLES FILLES SWEET ROSÉ

PAIRINGS
DISHES & WINES

aperitif, grilled meats,
couscous, cheeses, pastries



Non-contractual photo

Very high organoleptic quality wine

Pink fuchsia colour slightly dark.

Subtle nose of wild strawberry, menthol notes.

English candy mouth feel. Persistent finish.

Its exceptional sweetness for a rosé makes it a unique wine that surprises by its remarkable sweetness and freshness, which makes it not to be in PDO, but in VDF!

The sugar content varies each year because it is primarily a taste(-ing) (on the vat) choice, not based on a fixed rate.

Varieties: Merlot 75% and Cabernet Sauvignon 25%

Clay limestone-soil

White Bordeaux bottle 75cl

Availability: on order for 2018

Alc. 12% vol.

Sugar rate: 40g/l

Vinification in thermo-regulated vats

Maturing on sediments

We have been working since 2011 in natural control

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.

-Essential oils: we have substituted pesticides by the use of essential oils. This allows us to have a harvest of very high quality and without any pesticide, with a limitation to less than 3 kg of copper per hectare (compared to 6 kg allowed in organic farming).

Earl de CONTI
Les Eymaries
24240 THENAC

Tél : 0033 553 245 211 - Port: +33 (0) 6 22 20 41 38

Siret : 430 475 707 00013 TVA : FR 764 304 75 707

