

Château Belles Filles

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L'INTERDIT DES BELLES FILLES SWEET ROSÉ

FOOD & 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 A.O.P., but in Vin De France!

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 75 cl

Availability: pre-order for 2018

Alc. 12% vol.

Residual sugar: 40g/l

Vinification in thermo-regulated vats.

Ageing on the lees.

We have been working since 2011 with natural methods.

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 indicates 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).

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