

LA BELLE ANGÈLE

MERLOT

La Belle Angèle was a famous character of the early 20th century. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

La Belle Angèle wines praise this figure of the «Belle Epoque» by embodying the same values that characterized the woman : charm, elegance, joie de vivre and fine taste.

Discover this range of fresh, fruit forward and expressive Vin de France in a distinctive and contemporary French design.

SOIL

The grapes come from deep limestone and clay-limestone soils.

GRAPE VARIETY

Merlot grape variety needs regular watering and must avoid water stress, particularly during summer. For this reason, it fares better in limestone soils that are deep enough, as well as clays that can provide water during the summer.

VINIFICATION

Merlot is a relatively late ripening variety. It is thus harvested at perfect ripeness at the end of September.

In order to obtain a rich and fruit forward wine, the vinification is processed as follows : on the one hand a 6- to 10-day vatting period and on the other hand a hot prefermentation maceration.

AGEING

Our Merlot is aged in vats for about 6 to 8 months.

TASTING NOTES

This wine has a nice dark colour. It exhales delicious scents of red fruits and dried tomato with spicy hints. Rich and round, with smooth tannins, it has delicate aromas of cherry and pepper on the palate as well as notes reminiscent of sour cherry flan.

WINE & FOOD

Its fruit forward and spicy aromas will perfectly match grilled meat, charcuterie, steak with pepper sauce and cheeses.

Serve at 17°C.

