

LA BELLE ANGÈLE

PINOT NOIR

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 clay limestone soils.

GRAPE VARIETY

Pinot Noir is an early ripening grape variety, vigorous but less productive. Extremely sensitive to diseases such as mildew. For this Pinot Noir we were looking for dry and sunny exposure.

VINIFICATION

Pinot Noir is one of the most early ripening grape varieties so it is harvested at the end of August, beginning of September.

In order to obtain a subtle and delicate wine, the vinification processes is as follows : cold prefermentation for 5-6 days, alcoholic fermentation at controlled temperatures and finally devating after 15 days.

AGEING

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

TASTING NOTES

This wine has a lovely red colour. It is fine, delicate, subtle but still vivid. Tannins are delicate with a soft mouthfeel.

Aromas and palate of morello cherry and mixed red fruits.

WINE & FOOD

Its delicate aromas will perfectly match white meats such as chicken, veal or even fish with sauce. Serve at 17°C.

