

LA BELLE ANGELE

SAUVIGNON BLANC

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

Our Sauvignon Blanc grows on limestone soils.

GRAPE VARIETY

Sauvignon Blanc is a relatively late grape variety. It is highly vigorous, what must be controlled by planting the vine in mildly to moderately fertile terroirs, using low-productivity rootstocks and through appropriate pruning.

Sauvignon is a grape variety that likes limestone of all types. Hard chalk, marls and looser marine sediments all suit it equally well. Sauvignon's qualities are expressed differently depending on the terroir; it is spicier and more floral when grown on gravelly terraces and more powerful and straight-forward on deeper marl soils.

VINIFICATION

The grapes are harvested very early in the morning and directly pressed . Cold settling of the juice before fermentation at low temperature (14-16°C).

AGEING

Our Sauvignon Blanc is aged on the lees in vats for about one month.

TASTING NOTES

This wine has a lovely pale yellow colour. With its delicate aromas of blackcurrant leaf and gooseberry, it is elegant, refreshing and aromatic.

WINE & FOOD

Its fruit forward and fresh aromas will perfectly match seafood and goats' cheese.

It is also excellent served on its own, as an aperitif.
Serve at 8°C.

