

# Domaine Bellevue

FAMILY OWNED FOR FOUR GENERATIONS



## CHARDONNAY

Loire Valley - IGP

**Vinification:** The must is fermented during 4 weeks at controlled temperatures between 57F to 64F. A first racking takes place at the end of the alcoholic fermentation, then it stays in vats where it is matured on fine lees (2-3 intermixing take place during the breeding) until bottling.

This wine can be consumed young but can evolve nicely up to 5 years as previous vintages have shown.

### **Tasting comments:**

The wine is clear with a bright golden color

The nose is very expressive thanks to fruity aromas like pear, pineapple and sweet spice aromas like vanilla and hazelnut.

The palate has a beautiful volume with great weight and sweetness. Acidity is integrated. We find the same aromas as on the nose followed by the final notes of “roses”.