



BELLEVILLE

BORDEAUX DRY WHITE



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own enologists at our Chais de Rions site. 'Belleville' is part of France's cultural heritage, a cosmopolitan neighborhood nestled on a hillside with strong roots in the heart of the French capital. Its winegrowing history that inspired us dates to the Carolingian era, when monks cultivated several hectares of vines there. This emblematic range from the Gonfrier family is an invitation to conviviality and multiple pairings, revealing the fresh, fruity aromatic potential found in the great blends of Bordeaux wines.



A.O.C. : Bordeaux dry white

Vineyard surface area: 10 hectares

Terroir: Clay-limestone hillsides and gravelly plateau of Entre-deux-Mers

Grape varieties: 70% Sauvignon
30% Sémillon

Average vine age: 20 years

Viticulture: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: The vine plots are harvested according to their aromatic potential, determined by tasting the grapes. The grapes are destemmed and delicately pressed under inert gas. After racking of the must, alcoholic fermentation occurs at a controlled temperature (18°C) so as to produce fresh aromatic wines.

Ageing: In stainless-steel tanks, on fine lees.

Tasting notes:

Pale yellow with greenish hues. The very fruity nose expresses aromas of citrus fruit and peach. A fresh aromatic white wine to enjoy with fish and seafood, fine charcuterie and hard cheeses. It can also be served as an aperitif.



LES CHAIS DE RIONS