



BELLEVILLE

BORDEAUX SWEET 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 sweet white

Vineyard surface area: 30 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 70% Sémillon
30% Sauvignon

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 wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification: The grapes are harvested when ripe with a high sugar potential. During vinification, a portion of the sugars is transformed into alcohol, while the rest called "residual sugars" and generally amounting to 34 grammes remain in the wine.

Ageing: In stainless-steel tanks.

Tasting notes:

A brilliant yellow in colour, with a light harmonious mouthfeel and aromas of white flowers, peach and apricot. A pleasant wine that's easy to drink. Ideal for aperitifs, spicy cuisine and desserts.



LES CHAIS DE RIONS