



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 rosé

Vineyard surface area: 50 hectares

Terroir: Limestone-clay slopes and alluvial deposits along the Garonne River

Grape varieties: 40% Merlot
40% Cabernet Franc
20% Cabernet 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 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 grapes are selected after tasting, according to their potential. After destemming, they are directly pressed in a pneumatic press under inert gas. Fermentations are carried out in tanks at controlled temperatures (18-20° C). The wines are finally aged on fine lees, protected from the oxidation process.

Ageing: In stainless-steel tanks.

Tasting notes:

Pale pink in color, with a generous nose of white fruit and red berries such as redcurrant and wild strawberry. Attractive, light but round on the palate, with a fresh, lively finish.



LES CHAIS DE RIONS