



domaine de
BELLEMARE

DOMAINE DE BELLE MARE

AOP Languedoc



Blending of Grenache et Syrah



Harvested early in the morning to preserve the fruit. Total destemming and selection of the berries before vatting. Controlled fermentation at 25-28°C for about 30 days.



Stainless steel tanks



Color: deep red

Nose: intense and complex nose of red fruits and sweet spices

Taste: creamy and fleshy attack, supple tannins and good length



2 years



16-18°C



75cl



Pairing: red meat and game, grilled meat and charcuterie