



EXCELLENCE DE BELLIARD PESSAC LEOGNAN BLANC

Excellence of Belliard is a rare wine from the best parcel of our vine yards. These centenary old vines regulate themselves naturally to offer a limited production of 1.200 bottles per hectare. Harvest is done manually by a selection of the best berries to optimize the product quality.

A particular care is taken to the management of the vineyards. The plough by draft horses is used to oxygenate the soil and protect the vines in order to avoid the plant growth stress. Algae are placed on vine stocks as the iodine burns the grass and leads simultaneously organic substance to fertilize the soil.

This meticulous care given to the vine, allows us to produce a powerful and concentrated wine of elegance and rare complexity. The roundness of the Excellence range allows them to be tasted young and also with a strong aging potential.

Just like an Artist starring at his white paintings, Maison Belliard creates each year the Divine Nectar. The wine has always been a source of creative inspiration for artists giving life to works full of poetry and originality. The Art and Wine serve as dominant satisfaction to Men. Like any other Artist, Xavier Belliard signs his own and dedicated creation from his inspiration.

Does the Excellence open doors to endless perspectives?

Xavier Belliard

GRAPE VARIETY: 80% Sauvignon, Blanc 20% Sauvignon Gris – 13% vol.

LOCATION: The Vineyard are located on by the borders of Bordeaux nearby Château Haut-Brion

SOIL: Just 1,5 hectares of Clay-sandy and gravel

WINEMAKING: Fermentation take place on a thermoregulated oak vats with indigenous yeasts to exalt the characteristics of the terroir.

AGEING IN BARREL: 12 months on French oak, 100% new

AGEING POTENTIAL IN BOTTLE: 10 years

COLOR: Pale yellow-gold color

NOSE: Fresh fruit aromas, peach, pineapple and apricot, with a touch of white pepper, vanilla and toasted bread.

MOUTH: Rich, complex and concentrated with a fresh acidity and a long finish.

ERVICE: Between 8 y 12°C.

FOOD PARING: Any sea food, poultry and cheese Linguine with Shrimp, Scallops and Clams



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