



## X DE BELLIARD GRAVES BLANC



The development of the X de Belliard range is performed according to the principles of Bordeaux Tradition. Harvests are gathered by high performance machines equipped with roller gins, thus providing a healthy and productive grape harvest.

The X de Belliard range wines emerges from the blending of young vines and older vines up to 60 years. The amount of bottles produced per hectare amounts to 6.000 bottles. These wines are full of longevity, fruity and with a high powerful taste.

This range corresponds to our entry level product. This range is represented by a very good quality level wines. The X de Belliard range will not only seduce the delicate feminine palate but also the youngest opened to explore the fruit of life.

**GRAPE VARIETY:** 70% Sauvignon 30% Semillon

**LOCATION:** Graves

**SOIL:** Sandy and Gravel

**WINEMAKING:** Traditional Bordeaux wine making, fermentation last for 10 days at 16 to 18° degrees in oak barrels

**AGING IN BARRELS:** 6 months

**AGEING POTENTIAL IN BOTTLE:** Drink now or kip for 2-3 years

**COLOR:** Pale Lemon Green

**NOSE:** Aromas of citrus, fresh fruity and floral.

**MOUTH:** Lively on the palate with notes of citrus

**SERVICE:** Between 8°C and 10°C

**FOOD PARING:** Seafood & Shellfish

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