CHATEAU BELLE-VUE

PFTITE GESTE

THE TEAM AT CHATEAU BELLE-VUE DEDICATES ITSELF TO PRODUCING EXCLUSIVE, WORLD- CLASS WINES USING TIME-HONORED, TRADITIONAL METHODS. THEY MAKE WINE EXCLUSIVELY WITH GRAPES GROWN IN THE MONT LIBAN-BHAMDOUN APPELLATION USING ORGANIC FARMING PRACTICES. YIELDS ARE KEPT INTENTIONALLY LOW, AND AN ARTISANAL, HANDCRAFTED ELEMENT DIRECTS EVERYTHING THEY DO. CHATEAU BELLE-VUE WINES OFFER AN INCREDIBLE STATEMENT OF TERROIRS WHICH REFLECTS THEIR DEDICATION TO QUALITY.

TASTING NOTES

Clear, bright warm butter yellow. Delicate bouquet with mimosa flower and hints of anise. Delightfully fresh with bright acidity. Subtle notes of white peach and tropical fruit. Pleasing length in the mouth. A perfect summer wine. The Petit Geste 2019 is at its optimal consumption time but will continue to evolve favorably for the next 3-4 years.

FOOD PAIRINGS

Enjoy alongside poached salmon or gently-warmed Camembert. Also makes a refreshing aperitif .

VINEYARD & PRODUCTION INFO

Vineyard location: Chateau Belle-Vue

Soil composition: terraced vineyards, limestone and clay

Training method:Double GuyotElevation:950 – 1250 m/aslVines/hectare:24 hectares

Exposure: North East - South West

Harvest time:SeptemberFirst vintage:2013Production:1,000

WINEMAKING & AGING

Variety composition: Sauvignon Blanc and Viognier

Fermentation container:

Type of aging container:

Length of aging:

Length of bottle aging:

Stainless steel

TECHNICAL DATA

 Alcohol:
 13.5% abv

 Residual sugar:
 3.3 g/L

 Acidity:
 4.7 g/L

 Dry extract:
 21.6 g/L

PRODUCER PROFILE

Estate owned by:
Winemaker:
Total land under vine:
Total winery production:

Boutros Family
Naji Boutros
60 hectares
20,000 bottles/year

Region: Lebanon







