

CHATEAU BELLES EAUX

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LANGUEDOC

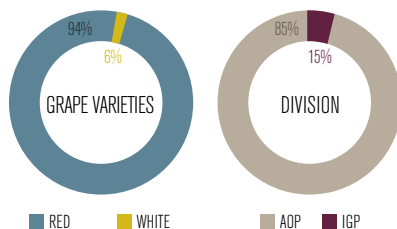
The region has been particularly fortunate with the diversity and variety of its soil. For many years it has been producing great wines that are powerful, well-structured and rich in fruit with aromatic complexity.

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CHÂTEAU BELLES EAUX

The Château Belles Eaux vineyard extends over 100 hectares of sun-drenched hillsides. Bathed in light, it benefits from rare geological qualities and a complex and varied soil: broken stone from the Pliocene epoch over red clay and alluvial deposits.

After an in-depth study and detailed examination of the soil, we reorganised the entire Château Belles Eaux vineyard around traditional Languedoc grape varieties such as Syrah, Grenache, Mourvèdre and Carignan.



CHATEAU BELLES EAUX



HISTOIRY

The “Mas” and its vaulted cellar built in the 17th century are the oldest buildings on an estate planted of rare essences. Recent technical facilities include a winery and a maturing cellar for ageing wine in casks. Thanks to these high-performance tools, an improved yield management and the implementation of a bespoke wine-making process (long, gentle maceration), Château Belles Eaux wines are flourishing like never before.

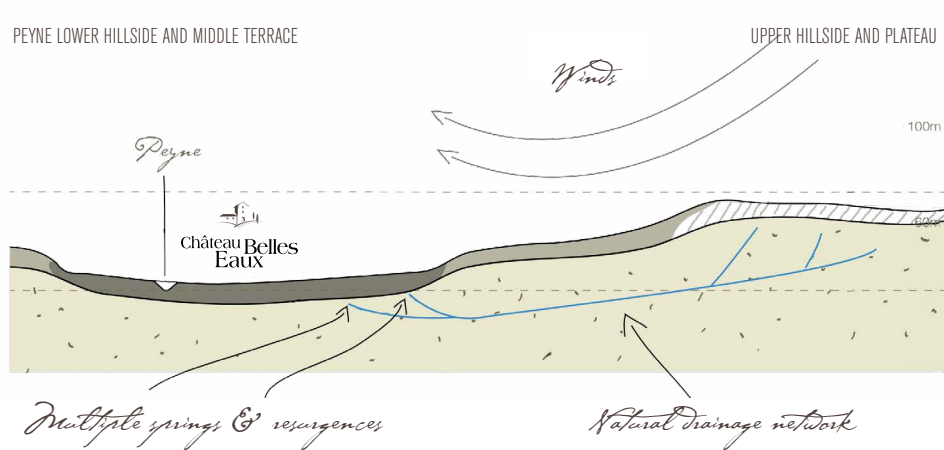
AND MODERNITY

CHATEAU BELLES EAUX



A GREAT LANGUEDOC WINES TERROIR

The estate was named Belles Eaux because of the many springs that flow around the Château and into the River Peyne. They have a unique impact on the terroir and add freshness to the Château Belles Eaux wines. These springs contribute to the natural environmental balance. When producing our wines, we endeavour to respect this natural harmony from the vine to the bottle.



DOMAINE MAS BELLES EAUX



The Domaine Mas Belles Eaux range offers a veritable mosaic of single grape variety and blended wines selected for their authentic qualities and balance. Rigorously selected from specific plots, they reflect the richness and diversity of the Belles Eaux terroir.

CHATEAU BELLES EAUX

Domaine Mas Belles Eaux Grenache Blanc IGP | PAYS D'OC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

IGP Pays d'Oc.

BLEND

100% Grenache blanc.

VINIFICATION & MATURING

Harvest is carried out at night to preserve the aromas of the grapes harvested at the perfect state of maturity. A rigorous plot selection is carried out prior to vinification to optimise the expression of these grapes varieties. Temperature-controlled alcoholic fermentation takes place after cold stalling to realise the grape variety's full aromatic potential. The wine is then aged in vats on fine lees for 4 months.

TASTING NOTES

Colour : Pale crystal yellow with green glints.

Nose : A very expressive combination of pear, banana and orange confit notes.

Palate : Gourmet and full-bodied, characterised by its freshness and the subtlety of its aromas. Good aromatic persistence.

Recommendations : This wine is the perfect accompaniment to fish, white meat or cheese such as Comté.





Domaine Mas Belles Eaux Grenache Cinsault IGP | PAYS D'OC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

IGP Pays d'Oc

BLEND

Grenache - Cinsault

VINIFICATION & MATURING

Harvest is carried out at night to preserve the aromas of the grapes harvested at the perfect state of maturity. A rigorous plot selection is carried out prior to vinification to optimise the expression of these grape varieties. The grapes undergo direct pressing without maceration to produce a pale pink rosé. Fermentation takes place in stainless steel vats at 16°C, then the wine is matured in vats to retain the entire intensity of the fruit.

TASTING NOTES

Colour: Pale powder pink.

Nose: Elegant and fruity with red berry notes.

Palate: Fruity aromas, completed by notes of rose petal, litchi and exotic fruit.

Recommendations: Perfect as an aperitif or as an accompaniment to tapas, summer salads or grilled meat.

Domaine Mas Belles Eaux Petit Verdot IGP | PAYS D'OC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

IGP Pays d'Oc

BLEND

100% Petit Verdot.

VINIFICATION & MATURING

Late harvest in October (the grape variety matures late naturally). This helps to express its full tannins and aromas richness. Traditional vinification with punching down in small concrete vats to retain the grape variety's natural expression. The wine is then matured in vats for 6 months to retain the entire intensity of the fruit.

TASTING NOTES

Colour: Intense red.

Nose: Aromas of violet, raspberry and cocoa.

Palate: Rich and powerful with tight tannins.

Recommendations: This wine is the perfect accompaniment to lamb chops grilled with herbs, or roasted capon.



LES COTEAUX



Les Coteaux wines are the embodiment of the Château Belles Eaux terroir and the region's sunny climate. Syrah, Grenache and Mourvèdre grapes are grown in plots that have been specially selected for their perfect exposure at the heart of the estate's hillsides. On these gravelly slopes the heat that has been stored during the day is released at night, so the grapes reach optimal maturity. The draining properties of the soil enable the vines to draw deeply to fulfil their needs, giving them a richer and more complex structure.

CHATEAU BELLES EAUX

Château Belles Eaux Les Coteaux Blanc AOP | LANGUEDOC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

Languedoc

BLEND

Grenache blanc - Clairette - Vermentino - Roussanne

VINIFICATION & MATURING

The Grenache is mainly vinified and matured in temperature-controlled concrete vats to preserve the fruity aromas of this grape variety. The other grape varieties and the best Grenache Blanc grapes are vinified and matured in casks for 8 months, which adds pleasant tannins and gives the wine a well-balanced structure.

TASTING NOTES

Colour: Crystal white

Nose: Very aromatic: white peach with exotic fruit notes.

Palate: Excellent minerality on the palate with a long, fresh finish.

Recommendations: This wine goes perfectly with white meat (poultry, sweetbread) or flavoursome, mature cheeses with strong aromas.





Château Belles Eaux Les Coteaux Rosé AOP | LANGUEDOC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

Languedoc

BLEND

Syrah - Grenache - Mourvèdre

VINIFICATION & MATURING

The grapes are pressed directly without maceration to produce a pale pink wine, then fermented in stainless steel vats and aged in vats with stirring to enhance the fruit aromas and add complexity to the wine.

TASTING NOTES

Colour: Peony pink.

Nose: Intense raspberry and vine peach aromas.

Palate: Lovely freshness on the palate with a lively, fruity quality.

Recommendations: This wine is the perfect accompaniment to seasonal salads, cold meats and summer nibbles.

Château Belles Eaux Les Coteaux Rouge AOP | LANGUEDOC

TERROIR

Broken stone from the Pliocene epoch over red clay.

APPELLATION

Languedoc

BLEND

Syrah - Grenache - Mourvèdre

VINIFICATION & MATURING

Fermented in stainless steel and concrete vats to preserve the wine's fruity aromas, followed by quite a long maceration (between 30 and 40 days) which gives the wine a lovely colour and pleasing aromatic structure. 50% of the wine is then matured in French oak barrels for 15 months to fine-tune the structure and body, and 50% is matured in vats to maintain the wine's freshness, fruit and complexity.

TASTING NOTES

Colour: Dark, dense red.

Nose: An explosion of red fruit (Morello cherries), peppery spices and wild herbs.

Palate: Smooth and full-bodied. Black fruit and spice aromas very quickly begin to tantalise the taste buds.

Recommendations: This wine is good drunk young with poultry or grilled red meat.



VIEILLES VIGNES



Château Belles Eaux Vieilles Vignes is an exceptional wine that embodies the excellence of the Château Belles Eaux terroir. Sorted and selected with care, the grapes come from plots located on the plateau - the highlight of the estate. Blended from several grape varieties, this cuvée is vinified in accordance with the Château's own method, then aged, for 50% of the wine, for 12 months in French oak barrels. Today, This Languedoc-Pézenas is recognised as one of Languedoc's great wines. Its tasting reveals the remarkable structure and fruity aromas that make it perfect for ageing

CHATEAU BELLES EAUX

Château Belles Eaux Vieilles Vignes AOP | LANGUEDOC-PÉZENAS

TERROIR

Broken stone from the Pliocene epoch over red clay.

APELLATION

Languedoc-Pézenas.

BLEND

Syrah - Grenache Noir.

VINIFICATION & MATURING

Mechanical harvest at night. Cold pre-fermentation maceration (3 to 4 days between 12 and 15°C), in order to extract all the aromas, followed by an alcoholic fermentation at controlled temperature. During this step, there are careful extractions according to the tasting in order to extract the entire potential of the wine (aromas, colour, tannins). Half of the wine is aged in French oak barrels for 12 months.

TASTING NOTES

Colour: Red garnet.

Nose: Vanilla-flavoured, with red berries and pastry aromas.

Palate: Fruity, full-bodied, combined with melted tannins and a slightly oaked finish.

Recommendations: This wine will be perfect with a rack of lamb or cheeses with strong flavours.



CARMIN



Jewel in the Château Belles Eaux crown, the Carmin cuvée is produced from one of the the most prestigious plots of Syrah on the estate. The velvet label decorating the bottle symbolises the smooth, silky character of this exceptional wine.

CHATEAU BELLES EAUX

Château Belles Eaux Carmin AOP | LANGUEDOC- PEZENAS ELEVÉ EN FÛTS DE CHÊNE

TERROIR

Cailloutis villafranchiens sur des argiles rouges.

APPELLATION

Languedoc-Pezenas.

BLEND

Syrah.

VINIFICATION & MATURING

Fermented in stainless steel and concrete vats to preserve the wine's fruity aromas followed by quite a long maceration, which gives the wine a lovely colour and pleasant aromatic structure. The Syrah is aged in oak barrels for 24 months to develop the wine's full expression and concentration.

TASTING NOTES

Colour: Carmin.

Nose: Fresh and aromatic with red and black berry notes.

Palate: Great charm and substance.

Recommendations: This wine is the perfect accompaniment to terrine, rack of lamb or Basque chicken.



