



BELLAGARDA WHITE 2025

AOP Costières de Nîmes

White Grenache, Marsanne, White Clairette

Terroir

Located between the Camargue and Provence, our estate lies on an island of *galets roulés*. The vines benefit both from the marine spray drifting up from the south and the brisk Mistral blowing down from the north. The Bellagarda cuvée reveals the balance of these varied influences in the wine's structure and aromatic richness.

Winemaking & Aging

Direct pressing, cold fermentation controlled between 15°C and 17°C.

Tasting Notes

- Pale, crystalline colour.
- The nose confirms an immediate impression of freshness, with citrus notes of citron, yuzu, and lime. Basil and star anise extend these vibrant, tonic sensations.
- Fruit and freshness. On the palate, the wine skilfully combines tension, opulence, and salinity.

Alcohol level

12,5% alc. vol.

Serving temperature

10-12 °C

Aging potential

3 years



Domaine Belle d'Argence

Route de Jonquières - 30127 BELLEGARDE
Tél : +33 (0)4 66 01 62 29



ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY.