



DOMAINE
BELLE D'ARGENCE

BIO DEPUIS 1993



ALPINIA RED 2023

AOP Costières de Nîmes

Grenache, Syrah

Terroir

Our vines take root in a sandstone soil strewn with *galets roulés*, the remnants of ancient riverbeds. These stones absorb heat during the day and release it at night, ensuring optimal grape ripening. Located between the Camargue and Provence, the estate benefits from a sunny Mediterranean climate, tempered by the Mistral wind and marine influences.

Winemaking & Aging

This cuvée expresses the very essence of our terroir — the most ambitious interpretation of the vintage. Ripeness is monitored closely until the perfect balance between tannic maturity and aromatic development is achieved. Gentle vinification methods preserve the integrity of the fruit: extraction is delicate, and maceration lasts around 20 days. Ageing then takes place in large demi-muids to preserve purity of fruit.

Tasting Notes

- Deep garnet colour with purple highlights.
- A rich, dark nose with heady aromas of mocha, blackberry jam, liquorice, incense, cedar, and violet.
- The palate is suave and refined, with length, freshness, and velvety tannins that reflect the precision of our work in both vineyard and cellar.

Alcohol level

14,5% alc. vol.

Serving temperature

14-16 °C

Aging potential

10 years



Domaine Belle d'Argence

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