



DOMAINE
BELLE D'ARGENCE

BIO DEPUIS 1993



BAUHINIA WHITE 2023

AOP Clairette de Bellegarde

White Clairette

Terroir

Our vines take root in a sandstone soil scattered 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 and marine influences.

Winemaking & Aging

The rarity of an appellation...

A rigorous parcel selection sourced from our oldest plots. Harvested in two stages of ripeness: a first picking focused on freshness, with several days of cold settling to heighten aromatic potential; and a second at fuller maturity to bring greater density. Classic vinification at controlled temperatures. Ageing in amphora preserves fruit purity and enhances the varietal's minerality.

Tasting Notes

- A topaz-yellow, translucent colour with silvery highlights.
- The initial nose is mineral, evoking flint and chalk, then opens onto notes of white flowers (acacia, almond blossom) and citrus (kumquat, lemon peel), finishing with hints of fresh almond and star anise.
- Dense and long on the palate: a broad, full attack that evolves toward a surprisingly saline finish.

Alcohol level

13,5% alc. vol.

Serving temperature

10-12 °C

Aging potential

10 years



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