



DOMAINE
BELLE D'ARGENCE

BIO DEPUIS 1993



BELLAGARDA RED 2024

AOP Costières de Nîmes

Syrah, Grenache

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

Our winemaking process includes a 15-day fermentation maceration. This stage allows for the extraction of the grapes' Aromatic and structural components, resulting in an expressive and well-balanced wine.

Tasting Notes

- A violet hue highlighting the wine's youth.
- Beautiful aromatic expressiveness with notes of violet, bramble blackberry, blackcurrant, liquorice, and black pepper.
- Well-balanced on the palate, this lively red oscillates between a smooth, flattering attack and a reasonably tannic finish.

Alcohol level

14% alc. vol.

Serving temperature

14-16 °C

Aging potential

3 years



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