



DOMAINE BELLE D'ARGENCE

BIO DEPUIS 1993



SILLAGE WHITE 2025

AOP Clairette de Bellegarde

100% 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

A selection of *White Clairette* parcels harvested at different stages of ripeness, then blended to optimise the aromatic profile of this mineral and saline cuvée. Direct pressing, cold fermentation controlled between 16°C and 18°C.

Tasting Notes

- Bright colour with pale straw-yellow nuances.
- An expressive, floral, and complex nose (Spanish broom, citrus peel, curry).
- Dense and silky on the palate, combining finesse with freshness. A very modern interpretation of an ancestral grape variety.

Alcohol level

12,5% alc. vol.

Serving temperature

10-12 °C

Aging potential

5 years



Domaine Belle d'Argence

Route de Jonquières - 30127 BELLEGARDE

Tél : +33 (0)4 66 01 62 29

