

BELLET: DOMAINE DE LA SOURCE ROUGE

Style

Red, Dry

Region

Provence

Producer

Eric & Carine Dalmasso.

Appellation

Bellet, situated in the hills above Nice on the Mediterranean coast.

Cépage

20% Grenache Noir and equal quantities of Braquet and Folle Noir.

Tasting Note

A ruby-coloured, spicy, herb-tinged wine that it is a delight to drink and shows high-quality, distinctive, artisanal winemaking at its best. It is dense and spicy with a fine concentration of dark, autumnal fruit and an attractive bouquet of dark cherries and berries.

Serve

Charcuterie, grilled meat and hard cheese.

Cellarage

Approachable from bottling, it will age well for 3-5 years.

Vinification

The grapes are handpicked at the end of September from vines grown on stony soil with a high mineral content. The grapes go through the process of malolactic fermentation and are fermented in vats for 10 days before being bottled on the estate.

History

In existence for at least 2000 years, the production in Bellet has always been very small. The wines of Bellet are highly regarded and were favourites of French King, Louis XIV and the US President, Thomas Jefferson. The vineyards of Bellet benefit from 2,700 hours of sunlight a year but have constant exposure to the Mistral and Tramontane winds. Most of Bellet's production adorns the wine lists of Nice's more knowledgeable eating establishments.

With two hectares of twenty-year-old vines, the Dalmasso estate represents one of a handful of Bellet's vigneron bottling their own wine. Eric and Carine's wines are extraordinarily fine: Domaine de la Source is a fountainhead of rare and delicious wines.

