



## FRANCE

### OPULENCE AND GLAMOUR

Created in the heart of Burgundy, the latest addition to the range, Luc Belaire Gold, is the fruit of a blend of meticulously hand-harvested chardonnay and pinot noir grapes. A naturally elegant cuvée, the combination of a wine of stunning quality and a magnificent bottle.

It is developed by fifth- and sixth-generation winemakers at our Maison, founded in 1898, whose oenological traditions imbue every bottle. Located in Montigny-Les-Beaune, our Maison is situated at the heart of one of the world's most renowned and respected winemaking regions.

In a nod to history, we have chosen a dosage made with organic cane sugar, which brings structure and length to the wine on the palate. This original process evokes a style that was very popular in the 1920s.

#### Technical Data

Blend: 95% chardonnay, 5% pinot noir

Alcohol Content: 12.5%

Residual sugar: 10 g/L

Total acidity: 4.36 g/L

Serving temperature: 6°C

#### Tasting notes

Balanced and elegant, the wine opens with aromas of brioche, peach and pear, which yield to the freshness of the ripe chardonnay-style fruit and mango notes. A wine with a delicate structure and a dry, light finish.

#### The bottle

Belaire Brut Gold joins our Belaire Rosé and Belaire Luxe. Enhanced by its crystal-clear bottle with its intricately-detailed embossing, our Belaire Gold cuvée will engage both your sense of touch and taste.

#### Suggestions for serving and pairing with food

Due to its versatility, we recommend serving Belaire Gold as an aperitif or to accompany a meal, especially seafood, grilled vegetables or poultry.



Proof: 12,5°

Packing: 6-bottle case - 75cl