



**BERTAUD
BELIEU**

WWW.BERTAUD-BELIEU.COM



The Domaine Bertaud Belieu (AOP Côtes de Provence) is located on the French Riviera, in the heart of the peninsula of Saint-Tropez in Gassin, Var department.

It covers an area of 160 acres.

Producing 80% of Rosé wine, the Estate is also known for the quality of its Red and White wines.

Its exceptional location, on the border between le massif des Maures, sandy limestone, and the Saint-Raphaël coast, sandy clay, gives rise to its limon clay soil a dozen varieties including grenache, cinsault, syrah, tibouren, mourvèdre and rolle. The most exposed to the sun plots are devoted to Red wines, those more chalky, that promote the expression of minerality, are used for White wines.

Working in the vineyard

The wine-growing remains traditional and measured. Pruning is performed as per the so-called "Double Guyot" pruning method on Sémillon and Cabernet Sauvignon grapes with a low load in order to control yields. As for the other grape varieties, the so-called "Cordon de Royat" pruning method is used.

Bunch harvests are mostly performed with a machine by plot and by grape. We have to be fast and efficient when a plot has reached maturing, in order to avoid any grape oxidation. In order to prevent oxidation on bunches intended to produce Rosé wine, harvest is performed during the coldest moment of the day. Grapes are harvested during the coldest hours of the morning and brought to the wine press. Bunches are destemmed and carried to a stainless steel tubular heat exchanger to cool them down before being pressed.

The juice obtained is then poured in vats. This process called thermoregulation leads to a better quality and great clarity for our wines.



Vinification

The wine cellar was designed to facilitate the individual plot vinification. It comprises 30 stainless steel vats. An automated temperature control system manages each vat individually.



After a cooling in vat between 46.4 and 50°F, comes the pellicular maceration that lasts between 2 and 4 hours depending on grapes. Pumping fermenting must from the bottom is performed twice a day during the alcoholic fermentation period for red wines.

The best Red wine vats are transferred to barrels in an isolated cellar where the temperature is kept at 59°F. Some of the White wines are also transferred to barrels.

As for Rosé wines, they remain in vats until bottled at the Estate.

Fermentation and maturing

In an air-conditioned cellar, allowing to maintain a constant temperature regardless of the season, the best red wine cuvées are stored in French oak barrels during 12 to 18 months, white wine cuvées during 6 months.

During the maturing process in oak barrels, regular quality controls of the wine are performed every 3 to 4 months. After an additional 6-month fermentation in vats, the whole harvest production is bottled at the Estate.



Bottling

All the wines of the Domaine Bertaud Belieu are bottled at the Estate.

The Estate comprises a machine that can adapt to a large number of bottle sizes.

In operation, it can bottle about 2,000 bottle per hour.



For quality sake, wines are bottled on demand which also allows a customized labelling. Thus, professional can request their logo to be printed on labels. It's also the case for individuals who might desire a customized cuvée for a special event.



Methuselah
6 Liters

Jeroboam
3 Liters

Magnum
1.5 Liters

50cL



Prestige Bertaud Belieu Rosé 2016

Appellation d'Origine Protégée (AOP) Côtes de Provence

The bright and clear salmon with shades of orange color.
A delicate nose with flavors of peach and white flowers, far from the fruit drop flavor of standard sweets!
The first impression in mouth is powerful with a balanced and durable evolution and a refreshing finale.

Technical characteristics:

Area: 37 acres

Grapes: 40% Grenache, 30% Cinsault, 15% Syrah, 15% Rolle

Vinification: Cold pellicular maceration, 60°F Fermentation

Number of bottles: 60,000

Soils: Limon clay sand

Alcohol: 12.9%vol

A thirst-quenching "côtes de Provence" ranking among the best rosé wines of the Mediterranean coast, to be tasted as soon as possible.
An appetizer Rosé wine that could well accompany a seafood risotto for instance...

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