

CHATEAU SAINTE EULALIE

Bellezour Anima

LA LIVINIERE

2024



ORGANIC FARMING



Situation : Hillside of la Livinière

Terroir : Pebbled top soil, with a high percentage of clay and limestone, rich in manganese. Exceptional “terroir” due to the nature of its soils and its exposure (terraced vineyard at 250m in altitude, facing south and sheltered from north winds).

Grapes : cuvée result of old vines of Carignan (planted in 1910) grenache (80 years old) and syrah (40 years)

Vinification : Mechanical and hand harvesting, 20 days fermenting in vat, not a lot of manipulations (no fining, just a little filtration before bottling) bottled in early spring in order to preserve the fruits aromas. Ageing in bottles.

Tasting : Beautiful colour with blints of purplish. An explosive fruity nose (Blackberries, black cherries) and spices. Full bodied, silky tanins, with a lingering taste. Elegant and harmonious wine.

Serve with : game, duck magret, lamb and cheese (St Nectaire), Black chocolate

Ageing time : 8 à 10 years