



domaine de
BELLEMARE

WHITE RIVAGE

IGP d'OC



Blending of Chardonnay, Viogner and Roussanne



Harvested at night.

Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). No malolactic fermentation



60% new barrels for 6 months / 40% stainless steel tanks



Color: bright, light yellow

Nose: intense and complex with white flesh fruits

Taste: round attack, nice freshness with a mineral finish



10 years



10-12°C



75cl



Pairing: fish, light cheeses and appetizers