



## DOMAINE DE CIBADIÈS BELLEVUE

### GRAPE VARIETY

Pinot Noir 100%

### APPELLATION

IGP Pays d'Oc

Red

### SOIL

Clay and limestone

The Domaine de Cibadiès covers 85 hectares to the west of Béziers, in the commune of Capestant, between the canal du Midi and the Oppidum of Ensérune) and is ideally situated between the sea and the Mediterranean scrublands.

Acquired by the family in 1979, Domaine Cibadiès is at the origin of the Bonfils Philosophy: Combining both varieties and terroirs in order to succeed in creating the best results for each wine. It is also the home of Laurent Bonfils, current CEO of the company.

### TERROIR

With limestone clay soil which bathes in the warmth of the Mediterranean climate, this 'terroir' allows the grapes to reach optimum maturity. Thanks to yield control (not more than 50Hl/hectare) the domain produces wines of great quality.

### VINIFICATION

This Pinot Noir is made traditionally, with particular attention paid to maturities during harvest.

Malolactic fermentation takes place in French oak barrels specially selected to soften the tannins and add complexity to the delicate palette of aromas of the Pinot Noir grape.

Matured for 10 months in two to three year old oak barrels.

### TASTING NOTES

The nose is gently spicy with strawberry and blueberry notes.

The palate is smooth and concentrated showing good ripeness, superb balance, soft tannins and well integrated oak.

### SOMMELIER'S ADVICE

Food and wine pairing: rack of lamb, mushroom fricassee, Cantal.

Serving temperature: Uncork 2 to 3 hours before serving, 16-18°C

Aging potential: up to 4 years



A TERRACE OVER THE CANAL DU MIDI

**BONFILS**  
VINS & CHÂTEAUX  
1870