

DOMAINE LE CLOS DE BELLEVUE



OCTOBER HARVEST - "Passerillé vintage"

COUNTY OF OC WINE, FROM OVER MATURED GRAPES
Dated 2007.

INFORMATION SHEET :

Alcohol content = 14,5% vol

Grape variety = Muscat

colour = White

TASTE :

Confidential vintage to be kept for a long time if possible
(5 or 10 years) before drinking it.

A liquor like wine, vinificated and kept in barrels for 12 months.
You can taste it for itself only or with " foie gras" or with
Roquefort cheese or with custard.

Domaine le Clos de Bellevue
Nicolas CHARRIÈRE - Propriétaire Récoltant
Route de Sommières - 34400 Lunel
Tél . 04 67 83 24 83
Mob. 06 83 24 11 85
leclosdebellevue@gmail.com
www.domaine-le-clos-de-bellevue.com