



<i>Wine</i>	<i>Cepage</i>	<i>Terroir</i>	<i>Viticulture</i>	<i>Vinification</i>	<i>Élevage</i>
<i>Bellet Red</i>	Folle Noire (90%), Grenache Noir (10%)	40yrs old vines on average, South, southwest; light sandy (limestone and silica) soil rich in galets roulés	Organic & Biodynamic; no chemicals; applications of herbal tea preparations, manure compost, and pounded silica; all follows lunar calendar.	Manual harvest. Each constituent grape fermented separately over indigenous yeasts	12-14 months in 500L casks; assembled in tank; bottled without fining or filtration
<i>Bellet White</i>	Rolle	40yrs old vines on average, South, southwest; light sandy (limestone and silica) soil rich in galets roulés	Organic & Biodynamic; no chemicals; applications of herbal tea preparations, manure compost, and pounded silica; all follows lunar calendar.	Manually harvested, pressed lightly and cold settled; fermented over indigenous yeasts in wood casks of 500L and 600L; batonnage for three months	Aged in casks for one year; bottled without fining or filtration
<i>Bellet Rosé</i>	Braquet	40yrs old vines on average, South, southwest; light sandy (limestone and silica) soil rich in galets roulés	Organic & Biodynamic; no chemicals; applications of herbal tea preparations, manure compost, and pounded silica; all follows lunar calendar.	After <i>maceration pelliculaire</i> , the grapes are lightly pressed and permitted a cold settling. Then follows thermo-regulated alcoholic fermentation in tank.	Aged on fine lees for 6 months in tank.