



LE HAUT BELAI

Welcome to Ludes and put on your boots!
 We're off to a plot of land that is shaped like Texas. Le Haut Belai parcel takes its name from the bleating of the sheep that once grazed there. Its wine combines fruitiness (Pinot noir) with chalky notes (Chardonnay) in a subtle oak universe.

Arnaud Gounel, wine-rider

APPEARANCE: Fine bubbles dance in a satiny, pale-yellow hue with greenish yellow highlights.

NOSE: The flint is immediately expressed, without nuance, in a beautiful and biscuity minerality (grilled mango, red apple, honeysuckle, pear, lemon, blackcurrant, bavarian). The almond is presented here in all its forms, from the small financier to the flaked almond followed by toasted, woody, brioche notes without opulence. This is a wine you can enjoy and travel through, a wine that will amaze you, an ideal model from the wine-rider who skates down his plot.

PALATE: The attack is short and gradually rises in the mouth to take on its fullness. Rich, fresh, creamy, we find the lemon, the pomelo all in greediness. The fruit and minerality merge with the oak showcasing the purity of the terroir. This makes to appreciate the character and the greediness of the which are expressed with precision, purity and great sapidity. The full and harmonious finish soars on the palate, for a definite gastronomic pleasure.

PAIR WITH:

- + Breton lobster au gratin with lobster butter, rice risotto
- + Pork loin confit, onion and potato puree
- + Mushroom Risotto and Parmesan
- + Veal Tournedos, butternut squash with hazelnut and truffle slivers
- + Grilled Lamb Chops and golden turnips
- + Maroilles cheese

GRAPE VARIETIES	52% Pinot Noir + 48% Chardonnay + 0% Reserve		
PLOT(S) & SOIL	Le Haut Belai – Ludes, chalk subsoil and intermediate flint, clay zone		
HARVEST	2018	BOTTLING	19/06/2019 – bottled with cork
VINIFICATION	In oak casks (10 hectars) and barrels (2.28 & 4.00 hectars), blocked MLF, low SO2 (51 mg/L), stirred 3 times		
DOSAGE	Zero dosage (and yet! Smooth, no bitterness, very easy to drink)		
PRODUCTION	Bottles (3985) & Magnum (200)	TERROIR	Premier Cru

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 WINE-RIDER