

LUC BELAIRE

BRUT GOLD

OPULENCE & GLAMOUR

Introducing Belaire Brut Gold, an effortlessly elegant addition to the best-selling Luc Belaire range. Created in the heart of Burgundy from a blend of handpicked Chardonnay and Pinot Noir grapes, Belaire Brut Gold is stunning inside and out, adding a touch of luxury to any occasion.

Our wines are crafted by our 5th- and 6th-generation father-and-son winemakers at our 118-year-old maison, where ancestral winemaking traditions are alive in each bottle. The winery, found in Montagny-les-Beaune, lies in the center of one of the world's most respected and historic winemaking regions.

Belaire Brut Gold is a versatile wine, ideal for pairing with nearly any cuisine, and achieves a perfect balance of fresh Chardonnay fruit, a hint of peach, pear, and brioche, and a refreshing, dry finish. For the dosage, we use organic sugarcane, bringing structure and length to the wine, and recreating a style popularized in the *Années folles* – France's 1920s artistic and cultural renaissance.

WINE FACTS

Grape Blend: 95% Chardonnay, 5% Pinot Noir

Alcohol: 12.5%

Residual Sugar: 10 g/L

Total Acidity: 4.36 g/L

Serving Temperature: 6° C / 42° F

TASTING NOTES

Balanced and elegant, the wine begins with aromas of stone fruits and fresh pear alongside brioche and limestone. Tropical notes of mango complement fresh Chardonnay fruit on the palate.

Finely structured and delicate, the wine has a light, dry finish.

THE BOTTLE

Belaire Brut Gold joins our Belaire Rosé and Belaire Luxe as some of the most beautiful and unique bottles in the wine world. A crystal clear glass bottle showcases the golden cuvée within, while minutely-detailed, embossed foil labels complete a gorgeous package that invites the touch as well as the taste.

SERVING AND PAIRING SUGGESTIONS

We recommend Belaire Brut Gold as a well-chilled aperitif, but it's also a versatile food-pairing wine, especially with seafood, grilled vegetables, or poultry.

SUGGESTED MENU LISTING

Luc Belaire Brut Gold – Burgundy, France

