

LUC BELAIRE FRANCE

INSPIRED BY THE FRENCH RIVIERA

Introducing Belaire Bleu, our newest handcrafted cuvée and a perfect harmony of the old world and the new. Stunning aromas of fresh berries and tropical fruits are balanced with an elegant freshness and roundness to make this cuvée truly special. Its spectacular sapphire color, inspired by the beautiful blue waters of the Côte d'Azur, is ideal for dramatic cocktails as well!

Our wines are crafted by 5th and 6th generation father-and-son winemakers at our 120-year old maison, where ancestral winemaking traditions are alive in each bottle. Our wineries in Burgundy and Provence lie in two of the world's most respected and historic winemaking regions.

Belaire Bleu is a truly unique cuvée with a taste and color like no other wine. It's effortlessly drinkable, mixable, and extraordinary both in the glass and on the palate.

WINE FACTS

Grape Blend: 45% Ugni Blanc, 55% Colombard
Alcohol: 12.5%
Residual Sugar: 30 g/L
Total Acidity: 3.0 g/L
Serving Temperature: 6°C/42°F

TASTING NOTES

Remarkable sapphire blue color with aromas of fresh berries and tropical fruits. Round and fruit-forward on the palate with more fresh berry notes and a clean finish.

THE BOTTLE

Belaire Bleu's bottle is both striking and elegant, with a crystal-clear bottle showcasing the unique blue color of the wine. Embossed foil labels, like those of our award-winning Belaire Gold and Belaire Luxe Rosé, and a matching foil capsule, are the perfect complement to this exquisite wine.

SERVING AND PAIRING SUGGESTIONS

Belaire Bleu makes a lovely aperitif and is excellent with or without ice and fresh fruit, in a cocktail, or paired with a dessert.

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LIMITÉE

