

PRODUIT DE FRANCE

LUC BELAIRE

RARE
LUXE

TRUE FRENCH LUXURY

Belaire Luxe is an authentic French "Blanc de Blancs" made exclusively from Chardonnay grapes hand-selected for their rich and delicate character.

Crafted by our 5th- and 6th-generation, father-and-son winemakers at our 118-year-old maison, whose ancestral winemaking traditions are alive in each bottle.

Produced in the heart of Burgundy, France – one of the world's most respected and historic winemaking regions and home of the world's finest Chardonnay.

Belaire Luxe is blended with a special *liqueur de dosage* made from Chardonnay harvested in Burgundy's famous Chablis *terroir* and aged for six months in Burgundy oak casks.

On the palate, the wine perfectly balances subtle sweetness with a crisp, refreshing, and fruit-forward taste profile and fine, persistent effervescence.

WINE FACTS

Grape Blend: 100% Chardonnay

Alcohol: 12.5%

Residual Sugar: 40 g/L

Total Acidity: 4.1g/l

Serving Temperature: 6° C / 42° F

TASTING NOTES

Decadent yet refreshing, abounding in aromas of grapefruit, peach, apricot, honeysuckle and hints of brioche. Rich and crisp with well-balanced complexity.

LUXE PACKAGING

Our stunning bottle is painted an elegant snow white, with an opulent gold silkscreened label and matching gold foil treatment on its neck and capsule. Other brands in white bottles wrap green glass with a plastic sleeve and use paper labels – the Belaire Luxe package is a step above.

SERVING & PAIRING SUGGESTIONS

Ideal as an aperitif or a digestif, before or after a meal, and on its own, Belaire Luxe can also be enjoyed over ice with fresh fruit to complement the wine's rich, crisp bouquet.

The wine pairs perfectly with desserts, cheeses, and both light or heavy entrees, ranging from seafood to grilled meats.

SUGGESTED MENU LISTING

Luc Belaire Luxe – Burgundy, France

