



Château La Croix Martelle has taken the most beautiful names for its fine wines from the local Occitan language.

BELAYA

Jewel

Belaya is a wine with an exceptional presence. It is full, natural and silky.

GEOGRAPHICAL LOCATION :

In the lowland areas of the Montagne Noire (black mountain) and at the foot of the Cévennes mountain range.

APPELLATION : AOC MINERVOIS LA LIVINIÈRE.

Located in the heart of the Minervois, in the rural area known as "Petit Causse", AOC Minervois La Livinière is one of Languedoc's first growths.

VINEYARD AND HARVEST :

Organic Farming label since 1998

Dominated by a majority of Grenache, Belaya is enhanced by the presence of Syrah and Mourvèdre.

Rigorous selection of the best plots of these three varieties is the starting point for a wine which symbolises the whole spirit of La Croix Martelle.

The organic farming techniques that are meticulously applied to these vines mean that the grapes selected for this wine give it a unique, natural character.

VINIFICATION AND MATURATION :

The date of the harvest is determined by regular tasting of the grapes and only the vines which have reached perfect ripeness are approved for picking. Usually, the harvest of the various plots takes place between mid-September and early October.

From the moment they arrive in the cellar, all the grapes are destemmed and each variety is vinified separately. The grapes are macerated for at least four weeks and daily tastings determine any pumping over or rack and return that need to be carried out in the tanks.

In November, the final blend for Belaya is determined and maturation lasts for a year in vats. After bottling, the following year, the wine matures for another year in bottle before being released for sale.

TASTING AND FOOD AND WINE PAIRING :

Belaya incarnates the spirit of Château La Croix Martelle. This wine has a gorgeous ruby appearance with purple glints and an intense nose of black fruit and Mediterranean plants.

The incredibly fine palate is both fleshy and sensual, with a rare balance. Its character is a wonderful match for a leg of lamb with aubergine gratin and ripe Roquefort blue cheese.

