



## La Salamandre

**La Salamandre** is derived exclusively from the exploration of the enormous potential that Pineau d'Aunis can offer. According to the potential degree at harvest, we vary the wine making from mellow rosé (La Salamandre in 2001 and 2004) to sweet wines (Aurore d'Automne in 1999, 2001 and 2005).

### ■ APPELLATION:

- Mellow rosé. French table wine.

### ■ GRAPE VARIETY:

- Pineau d'Aunis with a touch of Grolleau. Old vines.

The wines are always produced from grapes dried by over-maturation.

### ■ SOIL (TERROIR):

- Clayey and siliceous clay with flint on tuffeau (limestone). The soils with strong clays are favourable for reds.

### ■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Very low yields (inferior to 10 hl/ha). Manual harvest.

### ■ VINIFICATION:

- The vinification takes place in vats in low temperature cellars.

- The final balance is the work of nature. No addition of alcohol to arrest fermentation.

### ■ TASTING:

- A rose colour with orange tints, brilliant meniscus, the Pineau d'Aunis is there in the bouquet with very ripe spicy aromas. In mouth, the fresh plum evolves then to more crystallized plum, notes of citrus fruits and zests.

### ■ SERVICE:

- Serve at 9°C.

- Goes with: curries.

See also: [maturity period and food matches](#)

## PRESS REVIEWS

### Le Guide Bettane & Dessauve

2001: 9 / 10

The mellow Pineau d'Aunis rosé, very fresh, very rich, is a dessert of wine. (2003 edition)

## Domaine de Bellivière

"LA SALAMANDRE"

*Rosé moelleux  
de Pineau d'Aunis*  
Vin de Table Français

Éric NICOLAS  
ogueron

Élevé et mis en bouteille au Domaine  
Bellivière 72340 Lhomme France

750 ml

Product of France

13% vol.