

CHÂTEAU BELLE-VUE

CRU BOURGEOIS EXCEPTIONNEL



Château Belle-Vue, Cru Bourgeois Exceptionnel

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

Owners / Managing Director : Vincent Mulliez's Heirs / Isabelle Mulliez

Estate manager : Jérôme Pineau

Director : Yannick Reyrel

Enologist adviser : Christophe Coupez

Planted acreage : 14,99 ha - 6 666 vines/ha

THE VINTAGE

The summer heatwave, with only 65 mm of rainfall between the 15th of June and the 8th of September 2019, drove to the picking up of very sound grapes, quite small but with an amazing aromatic taste. Harvest was held between the 26th of September and the 18th of October which allowed plenty of time for each parcel to reach its perfect maturity. Patience has been our key word all along the harvesting process.

Château Belle-Vue 2019 offers a deep purple colour, velvety and elegant tannins, floral and spicy notes, in the tradition of its best vintages.

LOCATION

Le Château Belle-Vue est situé sur la commune de Macau, très proche de nombreux Grand Cru classé du médoc.

TERROIR

Château Belle-Vue is located in the surroundings of Macau, adjacent to many Medoc's Grands Crus Classés, on a deep rough gravelly soil.

IN THE VINEYARD

- H.V.E Certificate : High Environmental and Agricultural good practices acknowledgment.
- Severe pruning favouring aeration to provide an homogenous repartition of grapes. Disbudding and bud splitting. Thinning out the leaves on both sides. Cleaning up.
- Integral soil work by grass growing, to encourage the vines roots to grow deeper in order to obtain the best expression of Terroir.

WINEMAKING

During the vinification, the extraction is done as gently as possible :

- Cold pre-ferment maceration (0 ° C) for 10 days.
- Exclusive use of release by gravity, the juice is re-sent by sprinkling on to the grappa which prevents it from destructure.
- Post-ferment maceration: 20 days on average at 28 ° C to refine the tannins.

AGEING

30% in new barrels

Duration : 14 to 16 months.



Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bouteille conique Ref. II				

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VARIETALS

Cabernet sauvignon 48%, Merlot 30%, Petit verdot 20%, Cabernet franc 1%, Carménère 1%

14 % VOL.

TECHNICAL DATA

Production volume: 80 000 bottles
Age of vines: 39 years old
pH: 3.65

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