

CHÂTEAU BELLE-VUE

CRU BOURGEOIS EXCEPTIONNEL



Château Belle-Vue, Haut-Médoc, Cru Bourgeois 2018

AOC Haut-Médoc, Bordeaux, France

PRESENTATION

Owners / Managing Director : Héritiers Vincent Mulliez / Isabelle Mulliez
Estate manager : Jérôme Pineau
Technical consultant : Vincent Bache-Gabrielsen
Enologist adviser : Christophe Coupez
Planted acreage : 14,99 ha - 6 666 vines/ha

THE VINTAGE

Between the 26th of September and the 5th of October, our Merlot grapes were harvested delivering a lovely expression of fruit and freshness. On the 12th of October, we picked up the Petit Verdot's grape variety, signature of our property, then, between the 10th and the 17th of October, our Cabernet Sauvignon grapes. For the first time, the Cabernet Franc and the Carménère varieties, harvested the 10th of October, came to perfect Château Belle-Vue 2018's blend which becomes our first vintage gathering the 5 most iconic Medoc's grape varieties.

LOCATION

Le Chateau 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, very close 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-send by sprinkling on to the grappa witch prevents it from destructure.
- Post-ferment maceration: 20 days on average at 28 ° C to refine the tannins.

AGEING

30% new barrels, duration : 14 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: 102 000 bottles
Age of vines: 38 years old
pH: 3.65

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