

Château Bellegrave

Pauillac

A wine with a good structure, a nice length, a nice ripe fruit intertwined with spicy, leather and oaky notes and robust tannins. To taste from 2017 at 17-18° on grilled steaks, lamb or strong cheeses.

LOCATION : Located south of the district of Pauillac, the estate was acquired in 1997 by Jean Paul Meffre. Today, the grand-sons Ludovic and Julien run the estate.

VINEYARD AREA : 8,35 hectares.

SOIL: Garonne-gravels

GRAPE VARIETALS: 65 % Cabernet Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc

Age of the vines: 25 years-old

Planting density: 8 333 stocks/ha

PRUNING AND HARVESTING: Double-shoots –Desbudding, manual deleafing, hand-picking in small crates, integrated agriculture, parcellary management

VINIFICATION: Vinification in thermoregulated stainless steel vats. Prefermentary cold maceration. Vatting for 3 weeks with following of the traceability.

AGEING: During 12 months in new oak barrels with a part of new oak depending of the vintage.

PRODUCTION: About 22000 bottles per year

