

Château Saint-André Bellevue

Lalande de Pomerol

LOCATION: The wine is a selection from Ch. Chevrol- Bel Air which has been in the hands of the family Pradier for three generations – The vines are grouped around the premises of the estate.

VINEYARD AREA: 20 hectares with a density of 6000 stocks/ha

AVERAGE AGE OF THE VINES: 50

SOIL: Mainly siliceous and clayey on the top with a subsoil containing gravels and slag.

GRAPE VARIETIES: 45 % merlot, 45 % cabernet franc, 8 % cabernet sauvignon and 2 % Malbec

HARVESTING: Harvesting by machine with embarked sorting out.

VINIFICATION: in cement or stainless steel vats at temperatures from 18 to 30° maximum, under constant monitoring during around three weeks. The malolactic fermentation is fully completed.

AGEING: in stainless steel vats combined with oak barrels by a patented system hence allying fruit and light oak

