

J.J. MORTIER & C^{ie}

Château Bellegrave

Médoc



THE VINEYARD

Soil: graves « garonnaises ».

Age of the vineyard: 25 years.

Surface: 19 hectares.

Grape varieties : 60 % Cabernet Sauvignon, 35 % Merlot, 5 % Petit Verdot.

Harvest : mechanical and manual.



THE WINE-MAKING

Vinification : traditional, with an integral de-stemming.

Maceration: 15 days to 4 weeks.

Ageing : in oak barrels (10 % in new oaks) and in concrete tanks.

Percentage of new oak: 10 % in oak of 1 year, 10 % on oak of 2 years, 10 % in oak of 3 years, 70 % in tanks.



SPECIFICITIES

Located next to Gironde, château Bellegrave is planted on a gravel soil particularly. It's a wine from a familial property, cultivated and vinified according to the Medocaine tradition.



TASTING NOTES



Very representative of Medoc and thus, Cabernet, we are in presence of a wine with very present notes of red fruits.



It is already a pleasant wine which the structure authorizes to keep it 2 to 5 years.

10 % of the blending has benefited from an ageing in barrels. It confers an aromatic complexity to the wine with notes of vanilla and grilled bread.

Pairing: white and cold meats, meats in sauce, fillet of doe, fruit tarts.

