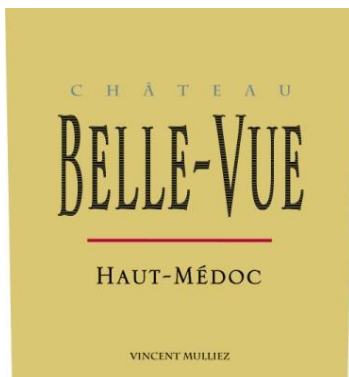


Château Belle-Vue 2013

Haut-Médoc



Owners :	Heirs Vincent Mulliez
Managing Director :	Isabelle Mulliez
Technical consultant :	Vincent Bache-Gabrielsen
Planted acreage:	15.58 ha
Production :	75 000 bottles
Density of planting :	6.666 vines/ha
Average age of vines :	33 years (The oldest vines were planted in 1907)
Grape varieties :	51 % Cabernet Sauvignon 28 % Merlot 21 % Petit Verdot.
Type of soil:	Corsed texture and deep gravel.
Cultural practices :	Severe pruning favoring aeration to have an homogenous repartition of grapes. Disbudding, thinning out the leaves on both sides and cleaning up. Soil work or weeding to “dig” roots in depth, and have the best expression of this soil. Ripening monitoring by a berry tasting technique, particular to the estate (board of four winetasters, twice a week). Manual harvest. Manual sorting on table after staking From September 27 th to October 18 th 2013
Winemaking:	Cold Pre-ferment maceration (<5°C) during more than three weeks Exclusive use of release by gravity. No pumping over. Long post-ferment maceration: an average of 35 days, maintained temperature at 28°C.
Maturing :	35% new barrels, 75% one year barrels Duration : 14 months in barrels and 4 months in vat Bottling : June 2015
Coopers :	François Frères Taransaud Darnajou Seguin Moreau
Oenologist adviser :	Christophe Coupez
Blend :	50 % Cabernet Sauvignon 25 % Merlot 25 % Petit Verdot.
Analyses :	Degree : 12,5% Vol. Total acidity : 3,6 PH : 3,56 IPT : 66