

C H Â T E A U
BELLE-VUE

HAUT-MÉDOC



Château Belle-Vue Haut-Médoc, Cru Bourgeois 2017

AOC Haut-Médoc (Bordeaux), Red 2017

THE WINE

Owners : Héritiers Vincent Mulliez
Managing Director : Isabelle Mulliez
Estate manager : Jérôme Pineau
Technical consultant : Vincent Bache-Gabrielsen
Enologist adviser : Christophe Coupez
Planted acreage : 14,58 ha - 6 666 vines/ha

THE VINTAGE

Our Merlots were picked from October 3 to 6 to express an intense fresh fruit and complex. We then waited until October 14 to harvest our Cabernets Sauvignons at the ideal balance between tannic velvety and aromatic power. Our Petit Verdots, again exceptional, reached a dashing maturity between the 5 and 22 October. Fresh, density and velvety, aromatic opening and complexity, these descriptors characterize the great Bordeaux vintages, with a key word: Balance!

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.

MATURATION

30% new barrels
Duration: 14 months.

VARIETALS

Cabernet Sauvignon 50%, Merlot 30%, Petit Verdot 20%

SPECIFICATIONS

Alcohol level (% vol.): 13.31 % vol.

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pH: 3.58
Age of vines: 37 years ans
Volume production (hL): 24 000 bottles

