

C H Â T E A U
BELLE-VUE

HAUT-MÉDOC



Chateau Belle-Vue Haut-Médoc, Cru Bourgeois 2018 AOC Haut-Médoc (Bordeaux), Red 2018

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
Density of planting : 6 666 vines/ha

THE VINTAGE

After a challenging wine-growing campaign, the weather conditions radically changed and favoured the birth of superb grapes. Between the 26th of September and the 5th of October, our Merlot grapes were harvested delivering a lovely expression of fruit and freshness. On the 12th of October, we picked up the Petit Verdot's grape variety, signature of our property, then, between the 10th and the 17th of October, our Cabernet Sauvignon grapes. For the first time, the Cabernet Franc and the Carménère varieties, harvested the 10th of October, came to perfect Château Belle-Vue 2018's blend which becomes our first vintage gathering the 5 most iconic Medoc's grape varieties.

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 roots to grow deeper in order to obtain the best expression of Terroir.
- No chemical weeding.

WINEMAKING

During the vinification, the extraction is done as gently as possible :

- Cold pre-fermentation maceration (0 ° C) for 10 days.
- Exclusive use of release by gravity, the juice is returned by sprinkling on to the marc without destructuring it.
- Post-fermentation maceration: 20 days on average at 28 ° C to refine the tannins.

MATURATION

30% new barrels, duration : 14 months.

VARIETALS

Cabernet Sauvignon : 48%, Merlot : 30%, Petit Verdot : 20%, Cabernet franc : 1%, Carménère : 1%

SPECIFICATIONS

Alcohol level : 14 % vol.

pH: 3.65

Age of vines: 38 ans

Volume production (hL): 102 000 bottles

