

Ch Bellevue Peycharneau Saint Foy Cotes de Bordeaux

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Cotes de Bordeaux

CEPAGE: 50% Merlot, 35% Cabernet Sauvignon, 15% Malbec

WINEMAKING: Hand selection on sorting table. Vinification by parcel. Cold pre-maceration for roughly 8 days at 10° C to extract fruit and color. Traditional winemaking with pumping over three times daily during fermentation using thermo-regulated steel tanks of 100 Hl capacity. Cuvaion for 7-10 days at 25-28°C for concentration.

ALCOHOL BY VOLUME: 14.5%

AGING: Aged in barrels for 12-18 months using 1/3 new barrels

ANNUAL PRODUCTION: 3000 cases

THE STORY

Aquitaine Wine Company discovered Chateau Bellevue Peycharneau with the 2000 vintage. Château Bellevue Peycharneau was the first wine in the Aquitaine Wine Portfolio and is today our best selling Bordeaux Superieur worldwide. This small estate of 15 hectares is located in Pineuilh, east of St. Emilion, on the eastern border of the Gironde near Sainte Foy la Grande and Bergerac. In fact, it is technically an AOC St Foy Bordeaux.

BIOGRAPHY: The owner of the estate, the Onillon family (also owners of the supermarkets Leclerc) and the cellar master/winemaker, Mr. Jean-Claude Pires, have succeeded in producing an outstanding wine at a good value. In blind tastings, it tastes like a St. Emilion Grand Cru. The wine receives gold medals every year and is rated as one of the top Bordeaux Superieur wines.

THE ADJECTIVES

OVERALL: Deep garnet robe with mauve refraction.

AROMAS / FLAVORS: Very concentrated and complex with woody, vanilla flavors, delicate toasty notes, red cherry aromas

MOUTHFEEL: Fleshy, structured, and velvety. Good tannic balance

THE SELLING POINTS



AWARDS: 90pts Wine Enthusiast

PAIRINGS: Enjoy it alone or with steaks, pork loin, lamb chops, turkey and cheeses.