

Ch Bellegrave Pauillac

THE FACTS

COUNTRY: France

REGION: Bordeaux

APPELLATION: Pauillac

CEPAGE: 60% Cabernet Sauvignon, 40% Merlot

WINEMAKING: Manual harvesting, plot management, Cold pre-fermentation maceration (24-48 hours), Fermentation by plot and varietal in traditional concrete and thermoregulated stainless steel vats, Total vatting period of 3 weeks, followed by malolactic fermentation.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged 12 months in French oak barrels, of which 40% are new.

THE STORY

Château Bellegrave is located in Pauillac in the Northern part of Bordeaux. It is surrounded by prestigious neighbors such as Chateau Latour, Pichon-Longueville and Lynch Bages. It was formerly the property of M. Armand Roux before it was purchased by his business partner, M. H. Van-Der-Voort in 1901. It was in 1997 that J.P. Meffre, already owners of Chateau du Glana and Lalande in Saint-Julien, purchased the estate. It is currently managed by his grandsons, Julien and Ludovic Meffre.

THE ADJECTIVES

OVERALL: Dark purple red color.

AROMAS / FLAVORS: Black-currant and toast aromas from the Cabernet Sauvignon

MOUTHFEEL: Fleshy cassis fruit with backbone, velvety tannins.

THE SELLING POINTS

AWARDS: 94pts James Suckling, 94pts Wine Enthusiast, 93pts Wine Spectator

PAIRINGS: Enjoy with steaks, lamb chops, barbecue, and seasoned cheese.

