

# Château Bellegrave

## 2005 Vintage

The 2005 vintage will be remembered for the very high quality of the wines, thanks to a very dry winter, followed by hot, sunny weather in spring and summer, but no heatwaves.

This climate brought the grapes to optimum phenolic maturity, producing grapes with particularly high sugar levels, good acidity, and lots of fruit and color. Picking started on September 26th for the Merlot and September 30th for the Cabernets.

The only disappointment was the low yield: only 39 hectoliters per hectare.

The resulting wines were tannic, soft, fruity, and very well-balanced, in spite of the relatively high alcohol levels... meeting all the criteria for an outstanding vintage!

*Ludovic & Julien Meffre - April 2006*



### CHÂTEAU BELLEGRAVE 2005

**Harvest dates :** September 26th to October 6th 2005

**Blend :** 58% Cabernet Sauvignon, 42% Merlot

**Maturing :** 12 mois aging, 45% new barrels

**Bottling date :** May 24th 2007

**Yield :** 39 hl/ha

**Production :** 19 000 bottles

**Alcohol by volume :** 13%

### THE ESTATE

**Surface Area :** 8,35 ha

**Soil :** Garonne gravel

**Average age of the vines :** 25 years

**Encépagement :** 65% Cabernet Sauvignon, 33% Merlot, 2% Cabernet Franc

**Density :** 8333 vines/ha

**Pruning :** Guyot double

**Winemaking :** Temperature control, maceration in cool conditions, 3 weeks of vatting, traceability monitoring.

**Maturing :** 12 months in barrels, % of new oak depending on vintages (french oak), selection of cooepages.

**Second wine :** Les Sieurs de Bellegrave

**Owners :** Ludovic & Julien Meffre

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BELLEGRAVE



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