

# Château Bellegrave

## 2007 Vintage

In 2007, February was unusually warm and April extremely hot and sunny, triggering an extraordinarily early start to the growing season (almost 3 weeks). This effect was attenuated by very wet weather in May and a significant lack of sunshine throughout the summer.

Thanks to the anticyclone that settled in after August 30th, the grapes were able to reach technological, phenolic, and aromatic ripeness. The Indian summer was outstanding, comparable to 2002, making it possible to pick each plot and grape variety at peak ripeness.

The Merlot is very rich, with superb aromatic complexity and the Cabernet Sauvignon, a later-ripening grape variety, benefitted fully from the long period of fine autumn weather to ripen and develop their full color at their own pace.

Extra work in the vineyard (frequent spraying and thinning operations) was expensive, but necessary to cope with this year's demanding weather conditions.

*Ludovic & Julien Meffre - April 2008*



### CHÂTEAU BELLEGRAVE 2007

**Harvest dates :** October 1st to 12th 2007  
**Blend :** 62% Cabernet Sauvignon, 38% Merlot  
**Maturing :** 12 mois aging, 42% new barrels  
**Bottling date :** June 2nd et 3rd 2009  
**Yield :** 57 hl/ha  
**Production :** 21 000 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 coope-rages.  
**Second wine :** Les Sieurs de Bellegrave  
**Owners :** Ludovic & Julien Meffre

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BELLEGRAVE



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