

Château Bellegrave

2008 Vintage

The 2008 growing season and the ripening of the grapes that year were confronted with fairly capricious weather conditions: strong showers alternating with bright sunshine, cold spells, and hot periods! This sort of weather is unfortunately conducive to vine diseases...

However, starting in mid-September, fine weather, with cool nocturnal temperatures accompanied by a breeze, eliminated the risk of disease and provided the grapes with enough sunlight for good ripening. This was nevertheless very slow, and the first plots of Merlot were harvested on the 30th of September, and first Cabernet Sauvignon grapes on the 8th of October.

2008 will thus be remembered as a difficult and late-maturing vintage saved by a sunny autumn as well as the many efforts in the vineyard to compensate for the challenging weather.

Ludovic & Julien Meffre - April 2009



CHÂTEAU BELLEGRAVE 2008

Harvest dates : September 30th to October 16th 2008

Blend : 59% Cabernet Sauvignon, 41% Merlot

Maturing : 12 mois aging, 45% new barrels

Bottling date : June 7th 2010

Yield : 49 hl/ha

Production : 18 000 bottles

Alcohol by volume : 13.5%

Château

BELLEGRAVE

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



PAUILLAC