

Château Bellegrave

2010 Vintage

Another outstanding vintage!

Who would have believed it possible after a 2009 vintage praised to the skies? The 2010 growing season started out very well, without the threat of vine diseases, which meant that little spraying was necessary.

Although flowering in Merlot vines was upset by cold, wet weather that led to low yields, the dry, very sunny weather that followed – but without a heat wave – led to quick véraison (change of colour of the grape berries) and the onset of ripening. Limited rainfall in early September, coupled with continued sunshine and high daytime temperatures, were conducive to perfect ripening of the grape skins and seeds. The juice was highly concentrated thanks to the small size of the berries.

The wines show considerable aromatic complexity. They are also powerful with a velvety texture. Although alcohol levels were very high, this was balanced by greater acidity than in 2009, which bodes well for excellent ageing potential...

Ludovic & Julien Meffre - May 2011



CHÂTEAU BELLEGRAVE 2010

Harvest dates : September 28th to October 11th 2010

Blend : 66% Cabernet Sauvignon, 34% Merlot

Maturing : 12 mois aging, 47% new barrels

Bottling date : May 29th and 30th 2012

Yield : 48 hl/ha

Production : 20 000 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