

# Château Bellegrave

## 2012 Vintage

The grapes are handled with the greatest of care!

The beginning of the 2012 growing season was quite challenging, but this was compensated by months of August and September that were hot and dry – ideal for ripening.

Despite the late harvest and low yields, we made sure to do our utmost to cope with the uneven quality in certain plots by carefully planning the picking order, picking in several passes, and bleeding wine off from fermentation vats.

These operations, as well as careful temperature control and pumping over during fermentation, enabled the various lots to maintain their full aromatic potential and each grape variety to express itself. The Merlot wines were deeply-coloured and round with beautiful ripe fruit aromas. The Cabernet Sauvignon wines were concentrated with quality tannin. The final blend is powerful (but not exuberant) and well-balanced, with good ageing potential.



Ludovic & Julien Meffre - April 2013

### CHÂTEAU BELLEGRAVE 2012

**Harvest dates :** October 4th to October 15th 2012

**Blend :** 55% Cabernet Sauvignon, 45% Merlot

**Maturing :** 12 months aging, 40% new barrels

**Bottling date :** May 22th 2014

**Yield :** 48,5 hl/ha

**Production :** 20 000 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

Château  
BELLEGRAVE



PAUILLAC