

Château Bellegrave

2015 Vintage

Nature is generous!

Developments during the growing season (bud break, flowering, and ripening) were particularly quick and even thanks to very advantageous weather, especially during flowering. Fruit set went very well, resulting in yields that were bountiful in a way we had not seen for a decade. We must acknowledge that nature was really very kind and generous to us.

There was some water stress in summer, but not too much.

September weather was perfect – not overly hot, but with beautiful sunshine followed by cool nights in the latter part of the month. Ripening was spread out over a long period, which is generally the key to a great vintage!



Ludovic & Julien Meffre - March 2016

CHÂTEAU BELLEGRAVE 2015

Harvest dates : September 23rd to October 7th 2015

Blend : 61% Cabernet Sauvignon, 39% Merlot

Yield : 57 hl/ha

Production : 30 000 bottles (estimation)

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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