

# Les Sieurs de Bellegrave Millésime 2006

The relatively wet winter in 2006 replenished the water reserves depleted by drought in recent years. Then, the relatively dry spring enabled the vines to flower rapidly, under good conditions: in late May for the Merlot and early June for the Cabernets.

Very hot July weather accelerated the vegetative cycle, stopping vine growth and triggering early color change. The fine promise of another outstanding vintage was spoiled by poor weather in August (cool temperatures and relatively little sunshine).

However, the 2006 vintage still turned out very well, as timely leaf-and bunch-thinning enabled all the grape varieties to ripen very nicely. The sugar and phenolic levels were particularly high, combined with fairly low acidity and unusually aromatic fruit.

*Ludovic & Julien Meffre - April 2007*



## LES SIEURS DE BELLEGRAVE 2006

**Harvest dates** : September 21st to October 3rd 2006

**Blend** : 80% Cabernet Sauvignon, 18% Merlot, 2% Cabernet Franc

**Maturing** : 12 mois aging, 10% new barrels

**Bottling date** : June 10th 2008

**Production** : 6 000 bottles

**Alcohol by volume** : 12,5%

## 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

**First wine** : Château Bellegrave

**Owners** : Ludovic & Julien Meffre

Château  
BELLEGRAVE



PAUILLAC