

# Les Sieurs de 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



## LES SIEURS DE BELLERAVE 2010

**Harvest dates** : September 28th to October 11th 2010

**Blend** : 70% Cabernet Sauvignon, 29% Merlot, 1% Cabernet Franc

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

**Bottling date** : May 31st 2012

**Production** : 6 000 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

**First wine** : Château Bellegrave

**Owners** : Ludovic & Julien Meffre

Château  
BELLEGRAVE



PAUILLAC