

Les Sieurs de 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

LES SIEURS DE BELLERAVE 2012

Harvest dates : October 4th to 15th 2012

Blend : 77% Cabernet Sauvignon, 20% Merlot, 3% Cabernet Franc

Maturing : 12 months aging, 10% new barrels

Bottling date : Mai 26th 2014

Production : 6 000 bottles

Alcohol by volume : 13,5%

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