

Les Sieurs de Bellegrave 2014 Vintage

A miracle vintage!

After a wet, mild winter, weather in the spring of 2014 was similar to that of the previous year. However, summer weather was poor: cool, with regular showers.

To compensate for these difficult conditions, we paid extra special attention to the state of the leaf canopy, which is essential for good ripening.

Thanks to the absence of rain, temperatures close to 30°C, and wonderful sunshine, the month of September was simply incredible. This superb weather brought about the necessary water stress for good ripening. The thermal amplitude between cool night-time temperatures and warm daytime ones was conducive to excellent colour.

«The quality of the leaf canopy and the perfect weather during the last five weeks of the growing season saved the vintage. The grapes had excellent natural concentration with a fine balance between sugar and acidity. The wines are very fruity, balanced, deeply coloured, and have very high-quality tannin».



Ludovic & Julien Meffre - April 2015

LES SIEURS DE BELLERAVE 2014

Harvest dates : September 24th to October 9th 2014

Blend : 52% Cabernet Sauvignon, 43% Merlot, 5% Cabernet Franc

Maturing : 12 months aging, 10% new barrels

Bottling date : June 8th 2016

Production : 6 600 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