

# Les Sieurs de 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

## LES SIEURS DE BELLERAVE 2015

**Harvest dates** : September 25th to October 7th 2015

**Blend** : 51% Cabernet Sauvignon, 46% Merlot, 3% Cabernet Franc

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

**Bottling date** : June 2016

**Production** : 6 900 bottles

**Alcohol by volume** : xx%

## 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