

CHATEAU  
CLAUD-BELLEVUE

Castillon Côtes de Bordeaux

2016

85% MERLOT- 15% CABERNET FRANC

FRUIT & SILK

THE VINEYARD

10 HA ON THE SAME CALCAREOUS HILLS THAT CAN BE FOUND IN ST-EMILION, THE SOIL IS MADE OUT OF THIN LAYERS OF CLAY THAT GIVE A CERTAIN LIGHTNESS AND EXUBERANCE TO THE WINE.

AVERAGE VINE AGE HERE IS 15 YEARS OLD, PLANTED AT A DENSITY OF 5 000 VINES/HA. GRAPE-VARIETIES ARE SPLIT BETWEEN 53% MERLOT, 29% CABERNET FRANC ON THE MORE CALCAREOUS AREAS, PLUS SOME OLD VINES OF CABERNET SAUVIGNON.

SUSTAINABLE MANAGEMENT IN THE VINEYARD: NO HERBICIDE, CEREALS AND LEGUMES ARE GROWN FOR BETTER SOIL OXYGENATION AND AS GREEN FERTILIZER.

HARVESTED BY HAND OCTOBER 7TH – 20TH 2018

WINEMAKING & MATURATION

WHOLE-BUNCH FERMENTATION. 30 DAYS OF CUIVAISON.

MALOLACTIC FERMENTATION IN VATS AND BARRELS (1/3 NEW, 1/3 ONE-YEAR OLD, 1/3 TWO-YEARS OLD)

MATURATION FOR 12 MONTHS IN BARRELS AND 12 MONTHS IN VATS

8 000 BOTTLES WERE PRODUCED

15% VOL.

NOTES & ACCOLADES

JAMES SUCKLING	92/100
LISA PERROTTI-BROWN	90/100
YVES BECK	91/100
CONCOURS DE BRUXELLES 2020	GOLD MEDAL

*FORWARD NOSE OF RIPE FRUITS, CHERRY, PRUNES ON WELL INTEGRATED TANNINS. THE OVERALL SENSATION IS OF A STRUCTURED AND SILKY WINE. GREAT TO DRINK NOW OR IN A FEW YEARS (TASTED 26/02/21 IN SAINTE-COLOMBE)*

CONSEILLÉ PAR DERENONCOURT CONSULTANTS DEPUIS 2012

Simon Blanchard & Arnaud Gimonet

