

# CHÂTEAU BELLEVUE Vieilles Vignes

*AOC CASTILLON—COTES DE BORDEAUX*

**Acreage:** 29.6 acres (12 hectares)

**Soils:** Clay and Limestone.

**Location:** A few miles away from Saint-émilion.

**Grape Varieties:**

- 65 % Merlot.
- 30 % de Cabernet Franc.– 5 % de Cabernet Sauvignon

**Viticulture:**

- Average age of the vines : 40 years
- Pruning Technique: Double Guyot.
- The canopy was lelevated in order to have a better photosynthétis activity.
- Double trellising of the vines.
- ENM (Enherbement Naturel Maitrisé) / Controlled Natural grassing between some raws of vines / plowing.

**Harvest:** Machine

**Vinifications:**

- Cold macérations for 3 days.
- Fermentation with temperature control (around 28°C/82°F)
- 4 pump-over (remontages) per day during the alcoholic fermentation.
- Maceration at higher temperature for 15 days after lachohile fermentation is completed.
- Very gentle pressing of grape must.



**Blend:** 65 % Merlot, 30 % Cabernet Franc and 5% Cabernet Sauvignon

**Elevage (Ageing):**

- 12 Months in Oak Barrels, mostly new (90% French and 10% American Oak) as well as some used barrels from Chateau Haut Brion
- Frequent racking.

**Production:** 30,000 bottles.

**CHATEAU BELLEVUE**

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