



Wijnfiche

**Château Bellevue – G.C.C. | St. Emilion  
G.C.  
France (ST. EMILION) – 2016**

**Domain**

**Ch. Bellevue**

The history of this beautiful name of Saint-Emilion Grand Cru Classé dates from the seventeenth century, when the "fief from Bellevue" belonged to the Lacaze family. The castle, which owes its name to the view over the valley of the Dordogne, was handed over in 1938 to the families of Conink and Pradel Lavaux, while it was coveted by Maurice de Boüard de Laforest, owner of the neighboring cru, Château Angelus.

**Vinification**

In addition, there is the control of yields and the numerous sorts done both in the vineyard and after the harvest, to ensure winemaking under the best auspices. The maceration is carried out in thermoregulated concrete vats, half of which is equipped with a punching device, a process consisting of drowning the grape pomace cap by immersion in the liquid of the vat. The wine is then put in barrels, 2/3 of which are in new wood, for slow malolactic fermentation. During aging in barrels, there is little racking to preserve the maximum lees.

**Year specific information**

James Suckling: 96-97/100 Wine-Advocate: 93-95/100

**Taste**

This wine has a pretty intense bouquet with beautiful, floral tones and also aromas of crème de cassis mixed with licorice. The onset in the mouth is very soft but structured with fine tannins and a long finish with some minerality.

**Food pairing**

Meat - red, grilled | Game | Mushroom - wild

## General information

Type: Red wine

Grape varieties: Merlot

Viticulture: Biodynamic

Storage (years): "> 10"

Serving temperature: 16-18°

