

Château Bellerose Figeac Cuvée Prestige

Saint Emilion Grand Cru

A full-bodied, meaty, silky and supple wine with delightful ripe fruit aromas intertwined with oak notes and mellow tannins.

Pleasant to drink now but will blossom within next 10-15 years.

To taste over red meats, game and cheeses

LOCATION : Located at west of St Emilion. The property is divided in two parcels: the greatest (8.25 ha) is in St Christophe des Bardes and is surrounded by some Classified growths: Balestard La Tonnelle, Dassault. The second is close to the St Emilion/ Pomerol border, against Figeac. This parcel provides the majority of the grapes for the Prestige cuvee.

VINEYARD AREA : 9.68 hectares.

SOIL : Sandy and clayey on iron pan layer

GRAPE VARIETIES : 100% Merlot

Age of the vineyard. 35

HARVESTING : Green harvest- Leaf removals. Hand-picking parcel by parcel, variety by variety with sorting of the grapes in the vines and in the winery-

WINEMAKING : Complete de stemming.

Traditional winemaking parcel by parcel in thermo regulated covered cement vats.

Long maceration (25 to 35 days). Micro-oxygenation. Malo lactic fermentation in barrels. The wine is produced with the collaboration of the oenologist Jean Philippe Fort from the team of Michel Rolland.

AGEING : In new oak barrels during 8 to 15 months

ANNUAL PRODUCTION : 14 400 bottles.

