

# CHATEAU BELLEVUE PEYCHARNEAU 2016

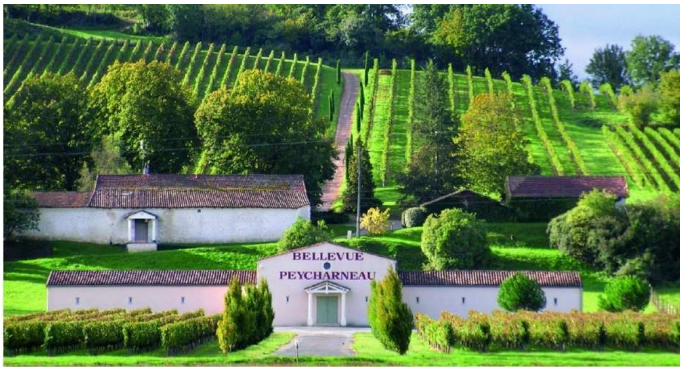
## Appellation Cotes de Bordeaux Sainte-Foy

### ~ Background ~

Aquitaine Wine Company discovered Chateau Bellevue Peycharneau with the 2000 vintage. Château Bellevue Peycharneau was the first wine in the Aquitaine Wine Portfolio and is today our best selling Bordeaux Superieur worldwide. This small estate of 15 hectares is located in Pineuilh, east of St. Emilion, on the eastern border of the Gironde near Sainte Foy la Grande and Bergerac. In fact, it is technically an AOC St. Foy Bordeaux. The owner of the estate, the Onillon family (also owners of the supermarkets Leclerc) and the cellar master/winemaker, Mr. Jean-Claude Pires, have succeeded in producing an outstanding wine at a good value. In blind tastings, it tastes like a St. Emilion Grand Cru. The wine receives gold medals every year and is rated as one of the top Bordeaux Superieur wines.

### ~ Viticulture ~

- **65% Merlot, 30% Cabernet Sauvignon, 5% Malbec.**
- 15 hectares, set on a plateau and slopes. Average vine age between 15 and 20 years.
- The estate employs modern agricultural methods.
- Gravel soil on the plateau and clay limestone on the slopes.
- Density of 5,000 vines/hectare. Yield of 42 hl/hectare.
- Sustainable agricultural practices. Some grass allowed to grow between rows.
- Short vines, green harvest, severe pruning, and leaf thinning to reduce yields and increase concentration in the fruit.
- Late harvest results in perfectly ripe grapes.



### ~ Tasting Notes ~

Deep garnet robe with mauve refraction. A beautiful nose, very concentrated and complex with woody, vanilla flavors, delicate toasty notes, and red cherry aromas. On the palate, it's full-bodied, fleshy, structured, and velvety. Good tannic balance. A beautiful, savory finish, with long aromatic persistence.



### ~ Winemaking ~

- Manual harvest.
- The estate employs the same winemaking methods as the prestigious classified growths to maximize the essence of their terroir.
- Hand selection on sorting table.
- Vinification by parcel.
- Cold pre-maceration for roughly 8 days at 10° C to extract fruit and color.
- Traditional winemaking with pumping over three times daily during fermentation using thermo-regulated steel tanks of 100 Hl capacity.
- Cuvaison for 7-10 days at 25-28°C for concentration.
- Aged in barrels for 12-18 months using 1/3 new barrels and both American and French oak.
- No fining.

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Thanks to the hint of green bell-pepper and relatively sleek body, you could almost mistake this for a Médoc red. But there's nice fleshiness and a touch of savory character on the palate that make this a flexible food-wine. A blend of merlot and cabernet.

