



KERMIT LYNCH WINE MERCHANT

CHÂTEAU DE BELLEVUE

Country: France

Region: Bordeaux

Appellation(s): Lussac Saint Émilion

Producer: André Chatenoud

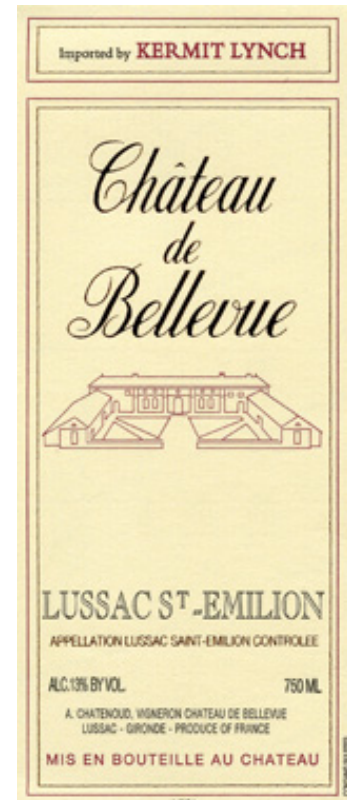
Founded: 18th Century

Annual Production: 5,000 cases

Farming: Organic (since 2002)

The good-natured proprietor of the Château de Bellevue, André Chatenoud, seems more at home in his cellars than anywhere else. Though he and his family have owned the property since 1971, the history of the château dates back to at least the 18th Century. One needs only to explore the incredible limestone *caves* and see the rich range of old graffiti engravings to be impressed: from harvest workers of the 1700s to American G.I.'s of the 1940s, so many of its visitors have been eager to mark their place in time through the walls of this small yet refined estate. Like other châteaux of the region, the winery is adorned with the elegant architecture of the era - the “chartreuse bordelaise.” This typical 18th century edifice is built in a U-shape, using quarried stone from under the vineyard. It is very practical: you make a living from the upper layers of soil and build your house from the deeper limestone.

Lussac St-Émilion is found on the Right Bank of the Bordelais, and is often regarded as a “satellite” appellation of St-Émilion. The *terroir* here is characterized by exceptional quality – only surprising because the great, low prices here at Bellevue stand to shift the perceptions of what good Bordeaux *should* cost. All twelve hectares of the clay and limestone vineyards are farmed organically and were certified through the French agency, Ecocert in 2002. All grapes are de-stemmed and only native yeasts are used. Wines are aged in the subterranean cellars for two years before bottling. There is a beautiful mineral components and freshness to all three wines: The Sauvignon Gris (a local, white, heirloom varietal), the Lussac St-Émilion “Les Griottes” (a fresh, easy-drinking cuvée of 100% Merlot), and finally their classic Lussac St-Émilion (comprised of 95% Merlot and 5% Cabernet Franc). Recent tastings of Bellevue’s 1998, 1999, 2000, and 2005 vintages prove that one need *not* pay a high premium for age-worthy, elegant Bordeaux. With such lushness and mineral backbone, this small estate’s offerings only stand to impress.





CHÂTEAU DE BELLEVUE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Sauvignon Gris	Sauvignon Gris	4 years	Clay, Limestone	.5 ha
Lussac St-Émilion “Les Griottes”	Merlot	25 years	Clay, Limestone	2 ha
Lussac St-Émilion	95% Merlot 5% Cabernet Franc	40 years	Clay, Limestone	9.5 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Sauvignon Gris:

- All grapes are hand harvested, sorted, and de-stemmed
- A pneumatic press is used to press the grapes into free-run and first press juice
- Wine fermented and aged in stainless steel tank
- No malolactic fermentation (except for 2014 vintage)
- Bottled unfiltered in March

Reds:

- All grapes are hand harvested, then sorted, and de-stemmed
- Maceration lasts 15 days to 3 weeks and the grapes undergo natural fermentation in concrete and stainless steel tank
- Daily pump-overs
- Malolactic fermentation occurs in *cuve*
- The wine is aged in French oak barrels, 20% of which are new
- The wine is bottled unfinned and unfiltered, in September
- Aged in bottle for 2 years