

CHATEAU BELLEVUE-CARDON



PAUILLAC

CHATEAU BELLEVUE-CARDON Technical Sheet, vintage 2015



- Soil: Deep gravel and clay
- Blending: 85 % Cabernet sauvignon, 15 % Merlot
- Age of the vines: Between 40 & 50 years
- Vinification thermos regulated in steel tanks
- Cold fermentation 4 to 7 days
- Fermentation temperature: 23° to 24° C maximum
- Vatting time: 14 to 21 days
- Ending hot maceration from 7 to 14 days
- Fermentation malolactic steel tanks
- Maturing: 100% in barrels, 100% of them are new. 18 to 24 months
- Racking: one
- Setting: very light before bottling
- Bottling: at property
- Œnologists: Eric Boissenot - Marc Quertinier
- Commercialization : France & Export
- 13,5% alc.