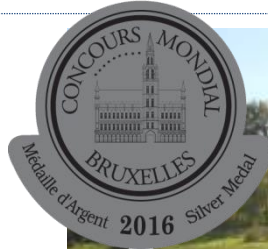


Château BELLEVUE

Appellation d'Origine Protégée Bordeaux Supérieur



FENETEAU Family, father and son, owners of Château BELLEVUE.

Soil

Château BELLEVUE is located in Gironde, in Pessac sur Dordogne, which is a small village from the Entre-Deux-Mers Region along the Dordogne river. The vineyard covers 30 hectares on clay-limestone soil.

Winemaking

Traditional Bordelaise wine-making. Alcoholic Fermentation in stainless still tank for 10 to 15 days.

Grapes

60% Merlot, 20% Cabernet Franc 20% Cabernet Sauvignon. Merlot is the main grapes which gives roundness and softness, while the cabernet grape brings structure and complexity.

Tasting Notes

Nice ruby color.
It is deep and complex, with a cherry flavour highlighted by a hint of blackberry. There are moderate tannins. The finish is bright and clean.

Serving Tips

Best serve at 16 ° with an « entrecôte à la bordelaise » or with hard sort of cheese such as gouda or cheddar.