

CHÂTEAU TOUR BELLEVUE

HAUT-MÉDOC



CELLARING AND SERVING



17°C



2 to 10 years



1 hour

TASTING NOTES



An intense carmine hue.



The nose is expressive with a pleasant fruity complexity that comes with a hint of cocoa.



The palate is underpinned by tight tannins and a succulent body. The ensemble shows the customary good balance yet is not without a certain power. The strong character on the finish reflects the terroir from which the wine hails.

FOOD & WINE PAIRINGS

Lamb, duck, entrecote, various game, world cuisine, dishes in a sauce or stew, mature cheeses.

VINTAGE FOCUS 2021

Climate

2021, a vintage of patience and high standards!

- An early winter marked by alternating cool and mild spells.
- In April, an unprecedented episode of frost reduced the harvest.
- A very rainy spring, followed by a summer that was slow to take hold and cool overall.
- The end of September was marked by a rainy spell that led us to pick the Merlot grapes, then the bright sunshine that followed enabled us to reach optimum ripeness for the Cabernet-Sauvignon.

Vineyard management

- A very rainy start to the year, requiring great vigilance.
- Precise green work carried out to aerate the bunches as much as possible and prevent the development and spread of diseases such as mildew.
- A promising end of the vegetative cycle. The weather conditions were perfect throughout September.

Vinification and blending

- The vinification was adapted on certain vats where the potential alcohol level was higher, primarily the vats of Merlot.
- The Cabernet Sauvignon was vinified classically, with extensive extraction work carried out at the start of fermentation and post-fermentation maceration at 27-28°C.
- The maceration temperatures (26°C) were reduced to prevent the extraction of bitterness.
- 30% aged in barrels one year old, 30% in barrels two years old and the remainder in tanks.

HARVEST DATES

Cabernet-Sauvignon : from October 7th to 14th

Merlot : from September 27th to October 1st

Petit Verdot : from October 2nd

BLEND

Merlot : 50%

Cabernet-Sauvignon : 47%

Petit Verdot : 3%

TERROIRS

Sandy gravel

TECHNICAL TEAM



Bruno Teyssier
Cellar Master



Antoine Medeville
Winemaking consultant

ACCREDITATIONS

