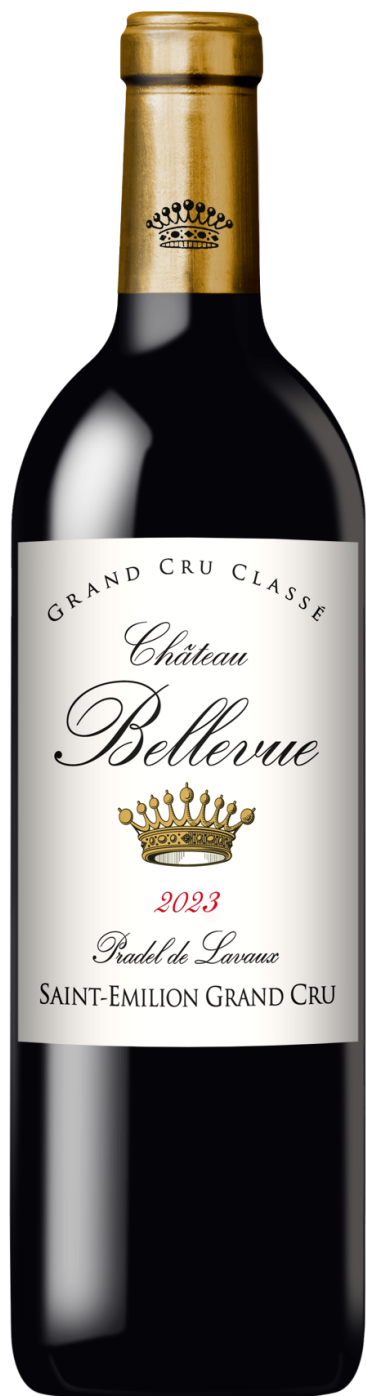


The Vintage 2023 at Château Bellevue

SAINT-EMILION GRAND CRU CLASSÉ



The weather in 2023

2023 was announced to be promising in terms of quality but scarce in terms of quantity, due to the influence of downy mildew. The 1st week of September was marked by very hot weather, which helped ripen all the berries. The heat continued throughout the month, enabling us to harvest the grapes « à la carte ».

At the vineyard

- Surface area : **3 hectares, on one single piece of land**
- Geographic position : **Eastern, Southern and South-western slopes of the Saint-Emilion hill and plateau**
- Soils : **Clay-limestone**
- Plantation density : **6000 to 7500 vines per hectares**
- Grape Varieties : **100% Merlot**
- Average age of the vines : **40 years old**
- Vine growing : vines are grown traditionally and a proportion of rows are grassed down; de-budding is carried out, followed by green harvests.
- Certification : HVE
- Harvest :
 - Picked by hand
 - From September 15th to October 2nd

In the winery

- Winery : Wooden, concrete and stainless steel vats, all equipped with temperature control
- Fermentation on skins : 2 to 3 weeks
- Wines go to the barrels : straight after they have been run-off
- Maturation : 16 to 20 months
- Bottling : at the estate

Analytical data

- Rainfall of the season (April - October) : 473,2 mm
- Yield : 43 hl/ha
- Degree of alcohol : 14 % alc. by vol.
- PH : 3,55

Tasting note of Primeurs 2023 sample

Each harvest date brings a different hue to the blend and contributes to the complexity of the bouquet. Subtle floral notes emerge. On the palate, the use of pigeage and the carefully considered addition of whole bunches help to sublimate the natural tension of this vintage. The palate is airy, elegant and saline, true to the identity of Château Bellevue's clay-limestone terroir.