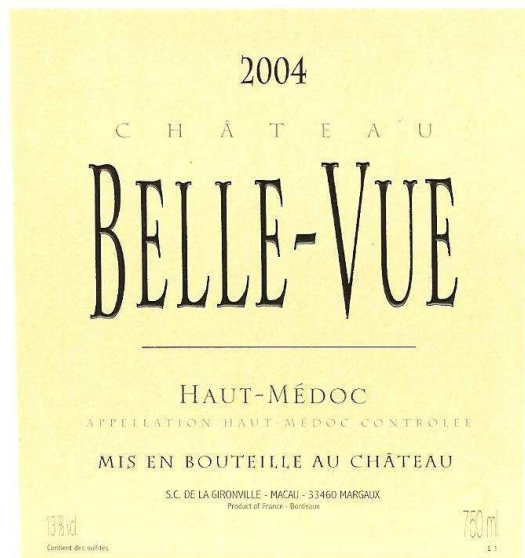


Château Belle-Vue

TECHNICAL INFORMATION



Appellation : Haut-Médoc

Town : Macau

Owner : Vincent MULLIEZ

69 rte de Louens 33460 MACAU

☎ + 33 (0) 557 881 979 📧 + 33 (0) 557 884 179

sc.gironville@wanadoo.fr

Planted acreage : 10 ha

Production : 4.000 cases

Viticulture

- Grape varieties : Cabernet Sauvignon 50% / Merlot 27% / Petit Verdot 20% / Carménère 3%
- Average age of vines : 30 years
- Density of vines : 6.600 vines/ha
- Pest management
- Traditionnal viticultural practisis, sol labour or «enherbement» in order to make roots «dive in».
- Bud pruning , cover cropping, suckering and leaf thinning

Enology

- Monitoring of maturing using the technique of berry tasting, proprietary to the estate.
- Manual picking : hand sorting after destemming
- Wine-making : cold pre-fermentary maceration, release, 35 days on average maceration, 20% of malolactic fermentation in new barrels
- Ageing :12 to16 months, 40% in new barrels and 60% in one-year old barrels; in oaks selected for their ultrafine grain and for their origin
- Coopers: Vicard, St Martin, Sylvain, Saury, Taransaud et François Frères
- Batonnage of the lees

Bottling

- Fining with fresh egg white
- No filtration

Acquired by Vincent Mulliez in 2004, Château Belle-Vue results from a terroir whose history merges with that of the wine of Bordeaux. Located on the commune typically “médocaine” of Macau, yesterday seat of an shipping active, now famous for its vineyards, this vineyard knows a true rebirth. The 10 hectare vineyard is located on a plateau with deep gravely soil (7-10 metres) adjacent to Château Giscours (Margaux AOC). The soil is naturally well drained, enabling the grapes to rape early.

2006 VINTAGE

Picking dates of yield :

- Merlot : from 20th au 23th Sept. / Yield : 45 hl/ha
- Petit Verdot : from 26th to 27th Sept. / Yield : 42 hl/ha
- Cabernet Sauvignon : from 29th Sept. to 5th Oct. / Yield : 37 hl/ha
- Carménère : on 6th Oct. / Yield : 10 hl/ha

Hand sorting after destemming.

Vinification :

- Cold pre-fermentary maceration (5°) during 4 days
- Long maceration : 35 days on average, temperature kept between 25 to 30°C
- Malolactic fermentation in new oak barrels for 20% of the crop

Expected blend : Cabernet Sauvignon 47%, Merlot Noir 31%, Petit Verdot 20% and Carménère 2%.

The general architecture of Château BELLE-VUE is very influenced this year by the Cabernet Sauvignon and Petit Verdot (which account for approximately 70% of the blending), Merlot rather seeming to play a part of binder and ameliorative of aromatic complexity. At this stage of ageing, we notice the following characteristics:

- A color with a surprising intensity (more than one gram of anthocyanins per liter)
- A nose exhaling complex notes of fresh fruits and white flowers, very much marked by Petit Verdot
- A beautiful tannic power, with a finesse characteristic of our wines
- A voluminous mouth
- A persistent final, full of freshness

All of these elements allow to consider a very good ageing potential for Château BELLE-VUE 2006.