

Château La Rose Bellevue  
AOC 1ères Côtes de Blaye Blanc

Family Estate:

EYMAS & Fils, propriétaires.

Surface area : 5 hectares

Harvest Date : 20<sup>th</sup> September 2008

Location : North of the Gironde. Hills of Saint-Palais (10kms from Gironde estuary) – (20 kms North of Blaye)

Soil : Gravel and sandy-clay

Production : 35,000 bottles / 2,900cases

Density : 5,000 vines/ha

Yield : 50 hl/ha

Age of Vines: between 15 and 25 yo

Grape Varieties : 100% Estate-grown  
85% Sauvignon Blanc –15% Muscadelle

Harvesting and vinification

Green harvesting. After de-stemming, berries are selected on a sorting table. Maceration of the skins for 24 hours, to extract the maximum aromas and fruitiness. Then, traditional vinification in temperature-controlled vats (16°-18°C) on fine lees.

## Château La Rose Bellevue Cuvée Tradition White

A bouquet of Freshness and Aromas

Limpid. The colour is pale yellow with greyish golden hints.

Powerful and complex nose achieved without swirling. The nose reveals ripe fruits integrated with melon, apricot and passion fruits notes .After swirling white peaches nuances. After swirling, box-tree and citrus notes appear.

The attack is rich, full of flavour and vivid. The final is long and fruity. Surprising touch of sweet flavor.

Generous in its simplicity.

It can be taken as an aperitif or it marries well with poultry, Asian food, fish and sea food. Serve chilled 10 to 12°C.

**Winemaker:** Jérôme Eymas (3<sup>rd</sup> generation of winemaking)  
**Oenologist:** Nicolas Piffre  
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