

Château La Rose Bellevue
AOC 1ères Côtes de Blaye Rouge

Family Estate:

EYMAS & Fils, propriétaires.

Surface area : 5 hectares

Harvest Date : 10th October 2006

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

Soil : Gravel and sandy-clay

Production : 26,000 bottles / 2,100 cases

Density : 5,000 vines/ha

Yield : 40 hl/ha

Age of Vines: old vines: 25 year's old to 35+

Grape Varieties : 100% Estate-grown

75% Merlot –20% Cabernet Sauvignon –5% Cabernet Franc

Harvesting and vinification

Green harvesting. After de-stemming, berries are selected on a sorting table. Traditional Bordeaux methods for red wines in temperature-controlled vats. Around 20 days of maceration to extract the colour and aromas. Then ageing in oak barrels for twelve months until bottling.

Blending: 30% New French oak – 35% 1 year's old French oak + 35% 2 year's old French Barrels

Château La Rose Bellevue

Cuvée Prestige Red

A Well-balanced wooded wine

It reveals a beautiful deep ruby robe with purple hints.

In a first step, the powerful and complex nose develops notes of mellowed oakiness, roasted coffee and vanilla. With swirling, it reveals generous notes of red fruit such as cherry blackcurrant and blueberry.

The attack is fat, full-bodied, and well-balanced. Tannins are powerful and silky integrated with flavors of red fruits. Good olfactory return on a grilled oakiness. Elegant.

An Elegant and Harmonious Wine.

It marries well with red meat, game, duck in rich sauces and cheeses. It should be drunk at room temperature (17°C).

Winemaker: Jérôme Eymas (3rd generation of winemaking)

Oenologist: Nicolas Piffre

Contact Commercial : Valérie Eymas

EARL Vignobles Eymas & Fils

5 Les Mouriers – 33820 Saint-Palais – Gironde France

Tel : + 33 (0)557.326.654 – Fax : + 33 (0)557.327.878

Email : service.commercial@chateau-larosebellevue.com

Website : www.chateau-larosebellevue.com

N°RCS Blaye D 400 877 429 95 D 15 – Siret 400 877 429 00011 – APE 011G