

Château La Rose Bellevue
AOC 1ères Côtes de Blaye Rouge

Family Estate:

EYMAS & Fils, propriétaires.

Surface area : 30 hectares

Harvest Date : 3rd October 2007

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

Soil : Gravel and sandy-clay

Production : 204,000 bottles / 17,000cases

Density : 5,000 vines/ha

Yield : 50 hl/ha

Age of Vines: between 15 and 25 yo

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 stainless steel tank for twelve months until bottling.

Blending: 90% tank wine – 10% used French oak Barrels

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Cuvée Tradition Red

A Fruity and Rounded Red Wine

The robe is intense ruby with vivid reflections.

The bouquet develops red fruit aromas such as cherry and plum with spicy nuances such as cloves.

The attack is supple, round and well-balanced between tannin and red fruits. Good length in tannin and elegant notes liquorice. Fresh and clean.

Nice instance of balance.

It marries well with red meat, pork, Indian and Italian food. Perfect with “everyday cuisine”. This is the perfect “everyday” red wine. It should be drunk at room temperature (17°).

Winemaker: Jérôme Eymas (3rd generation of winemaking)

Oenologist: Nicolas Piffre

Contact Commercial : Valérie Eymas

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