



Cuvée Compostelle

Du CHATEAU COTE MONTPEZAT

2021

**AOC Castillon Côtes de
Bordeaux**



Locality

BELVES DE CASTILLON

Owner

Dominique BESSINEAU

General Manager Oenologist Consultant

Jean-François LALLE
OENOTEAM
Stéphane TOUTOUNDJI

Size

29 ha – 73 acres

Vine density hectare

5500 vine-plant by

Average age of vines

35-40 years

Exposition

70 % southerly facing slopes, 30 % plateau

Soil

Clay and limestone

Grapes varieties

80 % merlot, 20 % cabernet franc

Pruning

Guyot pruning with disbudding

Grapes picking

mechanical harvest and sorted out by hand at the cellars (from 4 to 8 of October 2021)

Average production

39 hls / hectare

Production

25000 Bottles

Vinification

In stainless steel vats with an automatic temperature regulation system

Wine making

24-28 days at 28 °C

Ageing

12 months - 40 % in new oak barrels – 70 % in stainless steel vats

SAS Vignobles BESSINEAU

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