



CHÂTEAU BELLEFONT -BELCIER 2022 - SAINT EMILION GRAND CRU CLASSÉ

FLORAISON <i>VINE BLOOM</i>	18 mai
DATE VENDANGES <i>HARVEST DATES</i>	7 septembre au 6 octobre
SUPERFICIE <i>SURFACE</i>	14 ha
ENCÉPAGEMENT <i>GRAPE VARIETIES</i>	72% Merlot, 18% Cabernet Franc 10% Cabernet Sauvignon
DEGRÉ ALCOOLIQUE <i>ALCOHOL DEGREE</i>	14,5 %
SOLS <i>SOILS</i>	Argilo-Calcaire - Molasse du Fronsadais <i>Clay-Limestone - Molasse du Fronsadais</i>
PRATIQUE CULTURALE <i>SOIL MAINTENANCE</i>	Gestion parcellaire, culture traditionnelle, enherbement naturel, respect des équilibres environnementaux <i>Parcel Management, traditional farming, natural grassing, respect of environmental balance</i>
VINIFICATION <i>VINIFICATION</i>	Les fermentations sont réalisées sans adjonction de soufre, une dose minimale sera apportée en cours d'élevage. Vinification en cuves béton <i>Fermentations are carried out without addition of sulfur, a minimum dose will be added during the ageing. Vinification in concrete tanks</i>
PH	3,60
RENDEMENT <i>YIELD</i>	40 hl/ha
ELEVAGE <i>AGEING</i>	30% barriques neuves, 30% foudres ovoides- 40% 1-vin, 2-vins <i>30% new barrels, 30% ovoid wooden vats, 40% 1-wine, 2-wines</i>
ESTIMATION DE PRODUCTION 2022	57 000 bouteilles - bottles





CHÂTEAU BELLEFONT -BELCIER 2020 - SAINT EMILION GRAND CRU CLASSE

REVUE DE PRESSE

JAMES SUCKLING - 96-97

«A very sophisticated, layered red with dark-plum, chocolate and walnut character. It's full and flavorful with a cashmere-like texture. Flavorful at the end. «

James Suckling Mai 2021

THE WINE CELLAR INSIDER - JEFF LEVE - 94-96

“With a strong touch of minerality, the wine is elegant, fresh and refined with good intensity. The fruit is vibrant, lifted and precise. There is a refinement and purity in the sweet, red fruits. The finish is loaded with flowers, crushed rocks and stones providing you with length, complexity and freshness coupled with the ability to age and evolve. The wine was made from blending 60% Merlot, 30% Cabernet Franc and 5% Cabernet Sauvignon and is aged in a combination of 30% foudres and 30% new, French oak.” -Jeff Leve Mai 2021

ALEXANDRE MA - 94-95

«A bouquet of violet infuses the racy nose. Succulent black cherry, waxberry, bramble-berry, and preserved plum are jumping on the palate, embellished with plenty of cloves, nutmeg and cumin spices. Chewing tannins are in a creamy texture, providing a stable and sturdy structure. A strand of lingering mineral notes stays long time toward the finish, like an endless song. » Alexandre Ma Mai 2021

