

CHATEAU BELLEVUE

- **GENERALITIES.**

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| Owners : | Pradel de Lavaux Family and Château Angelus |
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Recent changes

2000: first vintage produced by manager Nicolas Thienpont and consultant Stéphane Derenoncourt.

2007, Château Angelus acquired 50% of Château Bellevue.

History of the property

Château Bellevue, historically known as "the Fief of Bellevue" belonged to the Lacaze family from 1642 until 1938 and it is said that the Girondin Gaston Lacaze found refuge there during the French Revolution.

The Château was the property of the de Conink and Pradel de Lavaux families, also owners of the historic negociant house of Horeau-Beylot.

In September 2007, Chateau Angélu acquired a 50% share in the company.

This purchase was motivated as much by the geographical situation of the chateau, next-door to Angélu, as well as chateaux Beaséjour Duffau-Lagarrosse and Beau-Séjour Bécot, as by the exceptional quality of its terroir. Already in 1938, Maurice de Bouïard de Laforest wished to buy the property and seventy years later his children and grand-children have realised his dream. It is the de Lavaux family who hold the other half of the property. Together, the two families will carry on the work started in 2000 by Nicolas Thienpont and Stéphane Derenoncourt. The promotion of the property will be reinforced by the dynamism of Chateau Angelus.

- **VITICULTURE.**

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| Appellation: | SAINT EMILION GRAND CRU |
| Area: | 6 ha 20 |
| Varieties planted: | 80 % Merlot 20 % Cabernet Franc |
| Density: | 6000 vines / ha, replantation at 7500 vines / ha |
| Soils: | Clay-limestone soil on a south/southwest facing slope. |
| Average age of vines: | 40 years |

Vineyard practices:

Traditional soil management: light ploughing and aeration of the soil with inter-row planting.
Continual programme of vineyard renovation: grubbing-up and replantation with specific clones at higher density of plantation.

Biological prevention against disease and pests.

Numerous manual interventions: de-budding, leaf-thinning and green harvest.

100% hand-picked harvest.

- **VINIFICATION AND AGING.**

Length of aging: 16 to 20 months

Barrels: 70 % new, 30 % 1 yr old

Other specifics:

New harvest reception chain: 4 sorting tables; destemming but no crushing or pumping.

Parcels vinified separately.

Temperature controlled tanks with capability for punching down of cap.

Indigenous yeasts.

Malolactic fermentation in barrel.

Stirring of lees after malolactic fermentation.

Reductive aging on lees: first racking after 6 to 10 months (before summer), second racking one year later before bottling.

Harvest 2004: Merlots picked from 9 to 14 October
Cabernet francs picked 22 October

Harvest 2005: Merlots picked 28 and 29 September
Cabernet francs picked 10 October

Harvest 2006: Merlots picked 26 to 30 September
Cabernet francs picked 3 October

Harvest 2007: Merlots picked 3, 4, 6 and 11 October
Cabernet franc picked 15 October