

CHÂTEAU BELLE COLINE

BLAYE CÔTES DE BORDEAUX



Appelation:

Blaye Côtes de Bordeaux

Surface Area:

13 ha

Terroir:

Limestone slopes (clay-chalk)

Vineyard:

Converting to organic production since 2020. Double Guyot pruning with periodic grassing, average age of the vines 33 years

Assemblage:

90% merlot, 10% malbec

Wine making process:

Gravitational vatting and extraction by treading

Ageing:

12 months

25% in concrete vats, 75% in new oak barrels or 1 wine oak barrels

Tasting:

Dark-berry fruits, blackberry and blackcurrant, blood orange, spices with mineral and salty touches. A rich fleshy taste both juicy and velvety

Wine Consultant: Derenoncourt Consultant since 2011





