

CHÂTEAU BELLEGRAVE PAUILLAC



Predominantly Cabernet Sauvignon, with Merlot. Beautiful dark and deep ruby red color. Intense fruity aromas, roses, spices, wood and leather. Flavors full of juicy, succulent dark fruit with spicy notes and earthy tannins. Beautifully balanced, dry and soft. Well-structured and elegant with a long finish. Pair with grilled meats, lamb and cheeses. Also, good when matched with Asian dishes, rich fish courses like tuna, mushrooms and pasta.

From the Pauillac Appellation, located on the left bank of Bordeaux and home to some of the most famous and expensive wines in the world. Gravel soils with perfect drainage. Aged for 12 months in French oak barrels, with a percentage of new barrels defined according to the vintage.

The Château Bellegrave is located in the south of the municipality of Pauillac, between Château Latour, Pichon-Longueville and LynchBages. In 1954 Gabriel Meffre, originally from the Comtat Venaiss in the Vaucluse region of south-eastern France, a renowned nurseryman in search of places to sell his plants, discovered the Médoc and bought several estates in Saint-Estèphe, Pauillac and Saint-Julien. In 1997 his son, J.P Meffre, already the owner of Château Du Glana and Château Lalande in Saint-Julien-Beychevelle, bought the Bellegrave estate. Currently, his two sons, Ludovic and Julien, are responsible for the property. They balance modern methods with the respect for tradition, to ensure that Bellegrave expresses its potential to the full.

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Tasting Note:

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Cabernet Sauvignon & Merlot. Intense aromas of fruit, roses, spices, wood & leather; flavors of succulent dark fruit with spices & earthy tannins; beautifully balanced, dry & soft; well-structured & elegant with a long finish.

Shelf Talker:

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