

# Château Bellegrave

## 2022 Vintage

A unique, magnificent vintage!

Bud break was early following a mild, dry winter. Spring was also mild yet rainy, with no threat of diseases.

Water reserves in the soil helped the vines withstand the heatwave conditions and water stress during summer.

Véraison (colour change) was even for both grape varieties. Thanks to storms in August followed by a series of cool mornings and hot afternoons in September, the grapes ripened gradually until they could be picked at the ideal time.

The small size of the berries concentrated the phenolic compounds of the grapes, resulting in a very high tannin/anthocyanin ratio.

During fermentation, the colour and aromas were extracted very quickly. We were particularly vigilant, choosing very gentle extraction at low temperature.

Colour, smoothness and richness are the hallmarks of this vintage.

It should be highlighted that the yields are historically low due to the dry summer!

“This 2022 vintage is quite simply extraordinary, and the greatest we have ever produced to this day! Balance, rich tannins, aromatic expression (black fruit) and freshness are the watchwords here... Gentle extraction during fermentation was undoubtedly key to revealing the quintessential characteristics of each grape variety.”

Ludovic & Julien Meffre - April 2023



## CHÂTEAU BELLEGRAVE 2022

**Harvest dates :** September 12<sup>th</sup> to 23<sup>th</sup> 2022

**Blend :** 60% Cabernet Sauvignon, 40% Merlot

**Maturing :** 12 months aging, 35% new barrels

**Bottling date :** Not available

**Yield :** 37 hl/ha

**Production :** 26 000 bottles

**Alcohol by volume :** 15%

Château  
BELLEGRAVE

## THE ESTATE

**Surface Area :** 9 ha

**Soil :** Garonne gravel

**Average age of the vines :** 25 years

**Encépagement :** 67% Cabernet Sauvignon, 33% Merlot

**Density :** 8333 vines/ha

**Pruning :** Guyot double

**Winemaking :** Temperature control, maceration in cool conditions, 3 weeks of vatting, traceability monitoring.

**Maturing :** 12 months in barrels, % of new oak depending on vintages (french oak), selection of cooperages.

**Second wine :** Les Sieurs de Bellegrave

**Owners :** Ludovic & Julien Meffre

EARL CHATEAU BELLEGRAVE au capital de 7 622,45 € – 22 route des Châteaux - 33250 Pauillac

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