



## Petit Verdot by Belle-Vue, Bordeaux 2018

AOC Bordeaux (Bordeaux), Red 2018

Wine-made with respect and gentleness, this wine is matured in an Italian amphora to preserve its freshness, and in Hungarian oak barrels ton enhance the Petit Verdot vine's typical aromatic structure.

THE WINE

Owners : Heirs Vincent Mulliez Managing Director : Isabelle Mulliez

Estate Manager : Jérôme Pineau

Technical Consultant : Vincent Bache-Gabrielsen Oenologist Adviser : Christophe Coupez

Planted acreage: 2.05 ha

Density of planting: 3788 vines/ha

**TFRROIR** 

Dry Palus (a former island on the Garonne).

IN THE VINEYARD

- H.V.E Certificate: High Environmental and Agricultural good practices acknowledgment.
- Severe pruning favouring aeration to provide an homogenous repartition of grapes, disbudding and splitting Thinning out the leaves on both sides. Cleaning up.
- Integral soil work by grass growing , to encourage the roots to grow deeper in order to obtain the best expression of Terroir.
- No chemical weeding.

## WINEMAKING

During vinification time, extraction is done as gently as possible.

- Cold pre-ferment maceration (0°C) during 10 days.
- Exclusive use of release by gravity. Juice is re-sent by sprinkling on to the grappa which prevents it from destructure.
- No pumping over.
- Long post-ferment maceration (28°C) during 20 days to refine the tannins.

## MATURATION

15 % earthenware amphora, 20 % new barrels of 400l, 25 % one-fill barrels, 40 % second-fill barrels. The main focus is the use of oak barrels oak from Hungarian forest.

Duration: 14 months

VARIETALS

Petit verdot: 100%

SPECIFICATIONS

Alcohol level: 14.5 % vol.

pH: 3.70

Age of vines: 79 ans

Volume production (hL): 15 000 bouteilles





1/1