



Château Bellegrave du Poujeau, Château Bellegrave du Poujeau, AOP Haut-Médoc Cru Bourgeois, Rouge, 2016

AOC Haut-Médoc, Bordeaux, France

Perfectly placed between Chateaux Giscours and La Lagune on a beautiful gravel plateau, the terroir favours a wine that is supple, generous and great for ageing. Just 4 hectares of vines make up this beautiful property and the manageable size means that the vines can be closely tended to by hand in and full respect of the environment.

PRESENTATION

Jean Pierre Cantelaube, aged 76 believes that his property keeps him in shape ! It keeps his passion for life switched on and he loves the human relationships that are sustained through winemaking. His chateau has everything that his prestigious neighbours do.

WINEMAKING

Traditional vinification in thermoregulated stainless-steel tanks. Aging in oak barrel for 12 months.

VARIETALS

Cabernet sauvignon 60%, Merlot 35%, Cabernet franc 5%

13,5 % VOL.

GM: No.
Contains sulphites.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

Very deep elegant robe. The first nose is shy but upon airing the wine expresses itself with class some notes of dark fruits, spices and coffee. Aromas of vanilla and red fruits for a great volume and toasty hints.

FOOD PAIRINGS

This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

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