

The vintage 2024 at Château Bellevue

SAINT-EMILION GRAND CRU CLASSÉ



The weather in 2024

If we had to summarize the 2024 weather in Bordeaux in one sentence: a vintage that began as one of the most challenging of the past decade, but with an ideal first week of ripening. Fortunately, Château Bellevue's geographical location allows for natural ventilation, helping to regulate this year's excess humidity. The first veraison berries were observed in early August for the Merlots, about three weeks later than in 2023. The last week of August will mark the end of veraison for the Merlots.

At the vineyard

- Surface area : **3 hectares on a single plot**
- Geographic position : **Eastern, Southern and South-western slopes of the Saint-Emilion hill and plateau**
- Soils : **clay-limestone**
- Plantation density : **6000 to 7500 vines per hectares**
- Grape Varieties : **100% Merlot**
- Average age of the vines : **40 years old**
- Vine growing : vines are grown traditionnally and a proportion of rows are grassed down; de-budding is carried out, followed by green harvests.
- Certification : HVE
- Harvest
 - Picked by hand
 - October 2nd & 3rd

In the winery

- Winery : Temperature controlled Wooden, concrete and stainless steel vats.
- Fermentation on skins : 2 to 3 weeks
- The wine is barreled directly after draining
- Maturation : 30% in new barrels, 20% in new foudres, 50% in one-wine barrels for 16 to 20 months.
- Estate bottled

Analytical data

- Rainfall of the season (April - October) : 448 mm
- Degree of alcohol : 13.5 % alc. by vol.
- PH : 3.54

Tasting notes of Primeurs 2024 sample

The nose opens slowly, revealing hints of cherry, wild strawberries, and subtle spicy nuances, including a touch of vanilla. The palate speaks primarily through its texture: a chalky and precise feel, enhanced by well-integrated tannins that shape the wine from start to finish. The aromatics unfold in the retro-olfaction with ripe black fruit notes, carried by a beautiful energy and a vibrant freshness that illuminate the saline finish.