



CHATEAU
LAPLAGNOTTE-BELLEVUE
SAINT-ÉMILION GRAND CRU



PRODUCER PROFILE

Estate owned by: Arnaud de Labarre
Winemaker: Arnaud de Labarre
Total acreage under vine: 15
Estate founded: 1868
Winery production: 30,000 Bottles
Region: Bordeaux
Country: France

Chateau Laplagnotte-Bellevue 2015

WINE DESCRIPTION

Passion and knowledge of wine has been running through the veins of the Labarre family for decades. Owner Arnaud de Labarre's mother, Claude Labarre, purchased Chateau Laplagnotte Bellevue in 1990, and in keeping tradition, Arnaud will one day pass it on to his own children. Named for the striking 360° view from the vineyard, Château Laplagnotte Bellevue is a humble, yet riveting estate that produces wines of exquisite quality year after year.

TASTING NOTES

This balanced blend of 70% Merlot and 30% Cabernet Franc is fruit-driven, exhibiting a deep plum and ruby hue with heady aromas of black currant, black cherry, licorice and graphite. The Chateau Laplagnotte Bellevue Bordeaux exhibits a medium body with soft, silky tannins, and consumer-friendly appeal.

FOOD PAIRING

The Chateau Laplagnotte Bellevue Bordeaux pairs perfectly with braised lamb.

VINEYARD & PRODUCTION INFO

Vineyard name:	Laplagnotte Bellevue
Vineyard size:	15
Soil composition:	Iron-rich, Clay, and Sand
Elevation:	132 feet
Vines/acre:	2400
Yield/acre:	2.1 tons
Exposure:	Southwestern
Harvest time:	October
First vintage of this wine:	1868
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	74% Merlot, 26% Cabernet Franc
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	84 °F
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	None
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	New 25% and 1,2, 3 years
Type of oak:	French
Length of aging before bottling:	15 months
Total SO2:	50 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	0.3 g/L
Acidity:	3.4 g/L