

# CHATEAU HAUT BELLEVUE

## Lussac Saint-Emilion



### ORIGIN - TERROIR

Château de Bellevue is an 18th century Chartreuse surrounded by 12 hectares of vineyards in the commune of Lussac St Emilion. It has been cultivated by [André Chatenoud](#) using **organic farming** practices since 2002.

It is 100% manually harvested and vinified according to traditional methods with no additives. Haut Bellevue offers distinctive wines that reflect the natural diversity of their terroir.

### VINIFICATION

Ageing takes place in French oak barrels in underground cellars at a constant temperature of 12° with 90% humidity.

### GRAPES VARIETIES

Merlot 95%  
Cabernet Franc 5%

### DEGUSTATION

Deep ruby **hue**

The **nose** is dominated by aromas of red and black fruits  
The **palate** is elegant with notes of stewed fruits combined with powerful yet smooth tannins.

### TASTING

Enjoy with a game terrine, veal sweetbreads in mustard sauce or a duck breast served with a porcini mushroom and potato purée.

### SERVICE TEMPERATURE

17°C

