



CHATEAU FERREYRES BELLEVUE

- AOC BORDEAUX SUPÉRIEUR RED -



VINTAGE	2018
AREA	4,50 HA
YIELD	50 HL/HA
QUANTITY	23 000 BOT

GRAPES VARIETY

85% MERLOT

15% CABERNET FRANC

WINEMAKING

After being sorted out, the grapes are vatted for a duration of 4 weeks to achieve alcoholic fermentation. Afterwards, 25% of that cuvee is nurtured in oak barrels, the rest of it in inox vats. A perfect association between fruit and structure.

TASTING

Powerful aromas come to your nose, as red berry, blackcurrant and cherry aromas impress your senses. The mouth is balanced, structured and reveals fine and silky tannins.

PAIRING

It shall perfectly fit with a terrine paté, or some roasted meet. Château Ferreyres Bellevue may be paired with wild mushrooms as side dish, or cheese based ones... Enjoy the tasting !

STORAGE

Château Ferreyres Bellevue is a wine that may be consumed promptly by amateurs of young and powerful wines. It will attain its best time within three or four years. It may be kept up to ten years for the most patient.

Store and serve : 16°.