

# Château Rochers Bellevue

Patricia AROLDI

**Your main character trait ?**

I'm friendly by nature

**Your favourite activity ?**

I love drawing and painting

**Your favourite thing about wine ?**

Aromas, mouthfeel

**The quality you most appreciate in friends ?**

Reliability



My family has cultivated the vines at Château Rochers Bellevue for three generations, and does its utmost to express the full subtlety of Castillon Côtes de Bordeaux through its wine. Guided by this family passion, it was natural for me to take over the helm from my father with my companion, Lilian. Our vines are situated on the clay-limestone slopes that extend beyond the Saint-Emilion hillside plots. Since 2003 we have practiced biodynamic winegrowing, since we are convinced of its benefits for our grapes.



## Château Rochers Bellevue CASTILLON CÔTES DE BORDEAUX

**Village :** Belves de Castillon

**Total surface of the vineyard :** 14 hectares

**Type of soils :** Clay-limestone

**Blend of grape varieties :** 84 % Merlot, 16 % Cabernet Franc

**Wine vinification :** Destemming, manual sorting followed by fermentation. Macerated for 3 to 6 weeks. Temperatures controlled by thermoregulation. No inputs added, apart from SO2 if necessary.

**Tasting notes :** A bright, deep garnet in colour. The nose evokes underbrush in the autumn. The palate is powerful, with aromas of very ripe fruit accompanied by delicate notes of cedar. This biodynamically produced wine encapsulates the exceptional Castillon terroir, leaving room for nature. A natural wine without technological artifice.

**Wine and Food pairing :** Shoulder of mutton

**Awards :**

**Vintage 2014 :** Gold medal Gilbert & Gaillard 2015, Silver medal Wine& Barrel 2016, Gold medal Amphore BIO 2016, Silver medal Concours Vin Bio MundusViniBiofach2017

**Vintage 2015 :** Gold medal Frankfurt International Wine Trophy 2017, Silver medal Concours Mondial des Vins de Féminale 2017