



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

Vintage 2016 : Gold medal Elle à Table 2018, Gold medal Amphore 2018, Gold medal Expression des Vignerons Bio Nouvelle Aquitaine 2018, Silver medal Lyon 2018, Palm Wine & Food Pairing - London 2018, 88/100 Wine Enthusiast.