

We like to call the Côtes de Bourg "Little Switzerland Girondine" ...

With stunning views overlooking the confluence of the Garonne and the Dordogne, the vineyards of Château Baron Bellevue benefit from a microclimate due to the proximity of the estuary and the south slope exposure of its hillsides. The limestone subsoil, long exploited guarries, allows drainage in winter and maintains the freshness of the soil in summer.

This vineyard, which is located on the site of a former 14th century abbey, was already mentioned in the FERET Editions of 1874 as the second cru bourgeois and premier cru artisan. Following a professional reconversion, Amélie OSMOND chose to put her luggage in 2015 on this historic terroir of Côtes de Bourg. She wants to continue the tradition of quality in the work of the vineyard and the cellar, and very quickly established a culture with an agro-ecological vision. (AB conversion from 2018). A philosophy: requirement, modernity, and passion above all ...



Château Baron Bellevue

COTES DE BOURG

Village: Bourg sur Gironde Vineyard surface: 8 hectares Soils: Graves argilo-calcaire

Grape varieties: 84% merlot noir, 10% cabernet sauvignon,

6% cabernet franc.

Wine-making process: Maturity control.

Parcel harvest. Sorting, de-stemming, crushing, settling of the juice at the

beginning of the harvest.

Fermentation under temperature control.

Split windings for flexible and deep extractions. Maceration: 18 to 25 days.

Malolactic fermentation in vats.

Tasting notes: The color is dense, purple, the nose has a beautiful freshness, the mouth continues on melted tannins, qualities, accompanied by notes of cedar and black fruit point. The finish is long and greedy.

Wine pairings : Red meat

Awards: Vintage 2017:

GOLD GILBERT ET GAILLARD 2018

GOLD AWC VIENNA 2018

SILVER INTERNATIONAL WINE AWARDS 2018

PALME WINE & FOODING PAIRING - LONDON 2018

Vintage 2018:

GOLD GILBERT ET GAILLARD 2019

SILVER CWWSC 2019

SILVER AMERICA WINE AWARDS 2019

SILVER JAPAN AWARDS 2019