



Château Baron Bellevue

Amélie OSMOND

Your main character trait?

Demanding nature

Which bird do you prefer?

The hoopoe and the owls

The trip you would like to do?

Visit Peru and Mexican temples

What do you like in wine?

The permanent surprise effect

I chose to settle in 2015 on this historical terroir of Côtes de Bourg appellation, after a professional retraining. I fell under the spell of Château Baron Bellevue's estate and vineyard, which slopes overlook the Gironde Estuary. From this location, the vineyard benefits from an ideal microclimate for winegrowing.

I run my vineyard with rigor, modernity, passion, tradition and quality. As I arrived, I started to attach my agro-ecology vision to the winegrowing. As a result : since the 2021 vintage, all of my vineyard is certified with the organic farming label. Today, I manage to produce personality wines that reflect my terroir, my environment-awareness and my ambitions of continuous improvement ; living products.



Château Baron Bellevue

CÔTES DE BOURG

Village: Bourg sur Gironde

Total winegrowing area: 21 hectares

Terroir: Soil of red clay, subsoil of limestone quarries and asteriated limestone - South-West exposure - 35-year-old vines

Winemaking and ageing: Maturity control. Mechanical and parcel harvest at the beginning of september. Sorting, de-stemming, crushing, settling of the juice at the beginning of the harvest. Fermentation in stainless steel vats under temperature control. 18 to 25 days of maceration. Split windings for flexible and deep extractions. Closed-circuit pumpin-over. Maceration: 18 to 25 days. Malolactic fermentation and ageing in stainless steel vats and new wood.

Blend: 100% Merlot

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

Food and wine pairings: Red meat

