



HISTORY

The 'Bellefont' vineyard enjoys an ideal position on the **southern slopes of Saint-Emilion** and was created by Count Louis-François de Belcier at the end of the 18th century. It lies alongside **Châteaux Pavie, Larcis Ducasse and Tertre Roteboeuf**. Its name means **'Beautiful Fountain'** and is derived from the many springs on this clay-limestone hillside.

In the 19th century, the Château came into the hands of the Faure family. They were very modern for their times and designed the **famous circular vathouse** set into the hillside with its **gravity-driven harvest reception system**. It has been kept intact since its construction and is one of the jewels of the estate today.

In 1993, Major restructuring work was undertaken in the vineyard and production facilities. The aim was to elevate Bellefont-Belcier wine to the heights of its exceptional terroir and to develop its brand on the world stage.

After many years of hard work, **in 2006, Château Bellefont-Belcier was awarded the title of Grand Cru Classé.**

In 2012, the chateau consolidated its status as a Grand Cru Classé and reaffirmed its determination to stand among its appellation's elite.

2012 VINTAGE

The winter of 2012 was harsh and marked by **very low rainfall**. Not since 1963 had there been such a cold month of February. The **first Merlot buds came out at the end of March** but the full budburst was delayed by a cold, wet April. Flowering started at the end of May on our earliest plots and the **mid-flowering phase was reached between 4 and 6 June**, as in 2010. The vintage as a whole looked like it would be fairly late. After a cool first fortnight of July, favourable weather conditions settled in for an extended period. **The water deficit was similar to that noted in 2005, 2009 and 2010.** Temperatures during the ripening period were midway between those of 2009 and 2010, with very good daily heat amplitude. All this along with extensive green pruning work allowed us to reach optimum ripeness.

Marquis de Bellefont 2012 features (Second Wine of Château Bellefont-Belcier) :

Blend : 90 % de Merlot, 10 % de Cabernet Franc
Harvest dates : from 10 to 16 October 2012
Yields : 39 Hl per hectare
Maturing : 16 months
Production 2012 : 20 000 bottles

Soils and vine-growing techniques

Surface area :	13,5 hectares
Soil :	limestone plateau, south-facing clay-limestone slopes and plots at the foot of the slopes
Vine varieties :	72 % Merlot 17 % Cabernet Franc 11 % Cabernet Sauvignon
Vine density :	5900 to 7200 vines/hectare
Pruning :	« bordeaux » style with two main branches
Vine-growing techniques:	buds and base-buds removed, double leaf-stripping, double thinning
Harvesting:	by hand, in small trays



Harvesting, winemaking and maturing

Harvest reception:	Keep harvest one night in cold room. After two sorting processes on a sorting table and two more on a vibrating table, the grapes were transferred into the winery by gravity.
Pre-fermentary maceration:	in cold conditions
Winemaking:	plot by plot in temperature-controlled concrete vats. Gentle extraction, paying careful attention to temperature thresholds.
Post-fermentary maceration:	28/30°C
Malolactic fermentation:	in tanks and barrels
Maturing in barrels:	50 % in new barrels 50 % in one-wine barrels

Owner : M. John Renos
Manager: Emmanuel de Saint Salvy
Consultant Oenologist : Michel Rolland

SCI Bellefont-Belcier
St Laurent des Combes - 33330 Saint-Emilion
Tél : +33 557 247 216 **Fax :** +33 557 744 506
Email : contact@bellefont-belcier.com
http: www.bellefont-belcier.com

