



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.

2011 VINTAGE

Following a cold winter, we enjoyed a **hot, dry spring** (with the lowest rainfall figures between January and June for 60 years). This led to **early budbreak** at the start of April, and simultaneous **flowering at the start of May**. The grapes began to ripen in late June, but at different speeds, with significant disparities in maturity levels between the various plots. A great deal of work was required in the vineyard (and during sorting of the harvest) to counter this.

The summer of 2011 presented conditions which were close to the average seen over the past thirty years. The early situation of the vintage and the good weather a month before harvesting allowed us to wait for the fruit to reach peak maturity. **The highly aromatic grapes show exceptional balance and phenolic richness.**

Marquis de Bellefont 2011 features (Second Wine of Château Bellefont-Belcier) :

Blend : 90 % de Merlot, 10 % de Cabernet Franc
Harvest dates : from 22 septembre to 04 octobre 2011
Yields : 45 Hl per hectare
Maturing : 20 months
Production 2011 : 24 000 bottles

Soils and vine-growing techniques

Surface area :	13,5 hectares
Soil :	limestone plateau, south-facing clay-limestone 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 : John Renos

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