

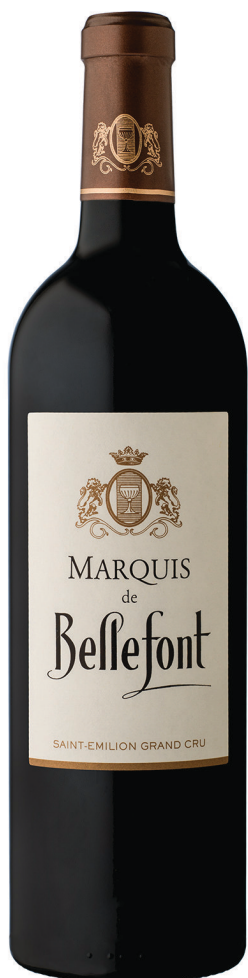
MILLESIME 2013

CHATEAU  
*Bellefont-Belcier*

TECHNICAL SHEET

SAINT-EMILION  
GRAND CRU CLASSE

2013 will be remembered as a very tense year for all winegrowers in our region. After a standard budburst and promising shoots, low temperatures and frequent rain caused a delay in the growing cycle. We then saw relatively widespread coulure affecting the grapes which were thankfully in plentiful supply from the beginning of the season. It wasn't until July that the delay at the beginning of the cycle was made up, and hope returned with the arrival of fairly exceptional hot, dry conditions. The amount of sun in August and the difference in temperature between the mild days and cool nights caused the synthesis of anthocyanins and numerous aromatic molecules in the grapes. Poor weather conditions in the second half of September brought about fears of fast onset of rot, but full leaf stripping in the fruit-bearing zone and heightened observation allowed us to wait until 1st October to harvest the Merlots at the bottom of the slope, and until 11 October for the top of the slope and plateau. The Cabernets Franc and Cabernets Sauvignon were then harvested until 14 October.



### 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 wooden and 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	30% in new barrels, 70% in one-wine barrels

### MARQUIS DE BELLEFONT 2013 FEATURES (second wine of Château Bellefont-Belcier)

BLEND	70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon
HARVEST DATES	from 02 to 15 October 2013
YIELDS	40 Hl per hectare
MATURING	18 months
PRODUCTION	18 000 bottles



VIGNOBLES K : CHATEAU BELEFONT-BELCIER – CHATEAU TOUR SAINT CHRISTOPHE – ENCLOS TOURMALINE – CHATEAU HAUT-BRISSON  
– CHATEAU LA PATACHE- ENCLOS DE VIAUD – CHATEAU LE REY

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