



CHATEAU BELLE-VUE  
Bhamdoun



### PRODUCER PROFILE

Estate owned by: Boutros family  
Winemaker: Naji Boutros  
Total acreage of vine: 60  
Winery Production: 20,000 bottles  
Region: Mont Liban - Bhamdoun  
Lebanon

## Chateau Belle-Vue La Renaissance

### WINE DESCRIPTION

The team at Chateau Belle-Vue dedicates itself to producing exclusive, world-class wines using time-honored, traditional methods. They make wine exclusively with grapes grown in the Mont Liban-Bhamdoun appellation using organic farming practices. Yields are kept intentionally low, and an artisanal, handcrafted element directs everything they do. Chateau Belle-Vue wines offer an incredible statement of terroirs which reflects their dedication to quality.

### TASTING NOTES

Bright deep red with high intensity of color. On the nose it shows brilliant harmony and huge potential. The bouquet is lively and delicate with wild berry aromas, fruit confit, and dark chocolate. Fresh, balsamic and cedar notes. Ripe cherries and toasted bread flavors on the palate, balanced with soft tannins that make a long and round finish.

### FOOD PAIRING

Ideal with red meat dishes, cheeses and hot appetizers.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Mont Liban-Bhamdoun
Vineyard size:	24 h
Soil composition:	Clay, limestone
Training method:	Double Guyot system
Elevation:	From 950 to 1250 m a.s.l.
Vines/acres:	0.2kg/m <sup>2</sup> of land
Exposure:	South-west and north-east
Age:	15 years
Harvest time:	Hand picking/August - September
First vintage:	2002
Production:	12,000 bottles

### WINEMAKING & AGING

Varietal composition:	60% Merlot, 40% Cabernet sauvignon
Fermentation:	Natural (no yeast added)
Fermentation container:	Stainless steel, 22-25 °C
Maceration technique:	Three weeks with thermoregulation
Length of fermentation:	3-4 weeks
Type of aging container:	French oak barrels
Length of aging before bottle:	24 months
Length of bottle aging:	24 months

### ANALYTICAL DATA

Alcohol:	14.5 %
Acidity:	4.3 g/L
Residual sugar:	<2 g/L
Dry extract:	22.53 g/L

