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Le Chateau 2011

Chateau Belle-Vue



"In 1999, Naji Boutros moved his family from London to Bhamdoun, where his grandparents once ran a grand hotel with a vineyard high in the mountains. By then, the hotel had been reduced to rubble and the vines were gone. Boutros began replanting vines the next year, then moved on to replant parcels owned by friends and family. Today, Belle-Vue dry farms 60 acres of terraced vineyards, working without chemical inputs. At altitudes of 3,100 to 4,000 feet, the growing season lasts into October, and the grapes maintain their acidity, as witnessed in this impressively fresh 10-year-old red. Boutros spontaneously fermented this predominantly syrah and cabernet franc blend in stainless steel, then moved the separate lots into oak for two years before blending. It emerges from the bottle tightly wound, gravely tannins holding the plummy fruit tight. Give it air and garrigue-like herbals develop alongside musky spice, while bright notes of hibiscus tea counter the earthy maturity. It's firm and dynamic, to decant and savor over the course of dinner and into the cheese course."

Wine & Spirits **vias**

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