



The vintage 2025 at Château Bellevue

SAINT-ÉMILION GRAND CRU CLASSÉ

The weather in 2025

The 2025 vintage, notably early, was marked by intense heat and overall dry conditions, promoting rapid and concentrated ripening of the grapes. Following a dry spring that allowed for even vine development, the summer stood out with several heatwave episodes, with temperatures locally exceeding 40°C in August. The first signs of véraison were observed as early as mid-July for the Merlot grapes, significantly earlier than the previous year. Véraison then progressed quickly and evenly, under excellent sanitary conditions.

At the vineyard

- Location: east, south, and southwest-facing slopes
- Terroir: clay-limestone soils
- Planting density: 6 000 to 7 500 vines/ha
- Grape variety: 100% Merlot
- Average vine age: 40 years
- Vine growing: vines are grown traditionally and a proportion of rows are grassed down; soil work carried out using horse; de-budding is carried out, followed by green harvests.
- Harvest: hand-picked from September 5 to 13

A vineyard displaying remarkable uniformity, enabling each parcel to contribute to the whole, shaping a "Premier Vin" across the entire estate.

In the winery

- Fermentation: in stainless steel and concrete vats with temperature control systems
- Fermentation on skins: 2 to 3 weeks
- The wine is barreled directly after draining
- Maturation: 35% new barrels, 30% once-used barrels, 25% large oak casks (foudres), 10% amphorae
- Bottled at the Château

Analytical data

- Degree of alcohol : 14 % alc. by vol.
- PH : 3,47

Tasting note of Primeurs 2025 sample

The 2025 vintage faithfully reflects the identity of this estate's terroir. Thanks to the varied exposures and temperature ranges, the Merlot displays a complex and well-balanced aromatic profile, both fruity and floral. The texture is silky, with delicate, powdery tannins. The finish is marked by a ripe, mouthwatering acidity, expressing the clay-limestone terroir of Bellevue in this vintage.

