

Château Belle-Garde Blanc 2011

CSPC# 753305

750mlx12

13.0% alc./vol.

Grape Variety
Appellation
General Info

50% Sauvignon Blanc, 50% Semillon
Bordeaux Sec

Chateau Belle-Garde is the property of the family Duffau, operators in Bordeaux since 1850. The family are also owners of the Castle Guard Arromans. The origins of the Duffau family, living in the town of Moulon, date back to the XVIIIth century. The first members of the family were carters (handcart manufacturers). Then, they became coopers (barrel manufacturers). In those times, barrels were the only means to carry wine onto the gabarres (boats) to bring it to the wine houses of wine-merchants of the town of Libourne. The historical timeline is as follows:

1850: Francois Henri Duffau bought the first vineyards, 3 hectares on the Moulon town.

1905: Jean Camille Duffau enlarged the vineyards buying 4 more hectares.

1926: Elie Duffau got married with Irene Theynac (my grandparents) who already owned 4 other hectares. During his career, my grandfather bought 3 hectares within the best slopes of Moulon.

1958: Jean Duffau got married with Sylvette Thibauld (my parents), who owned 6 other hectares.

1970: Elie Duffau gave a part of his estate to Jean Duffau so that he reached about 20 hectares.

1978: After several purchases, my father got about 30 hectares.

1979: Eric Duffau got married with Nicole Mryglod. I began, hiring 7 hectares of vineyards, still on the best slopes of Moulon and Génissac.

1990: After selecting rigorously first-quality plots, my vineyards spread over 26 hectares.

1999: My father (Jean Duffau) bequeathed a part of his vineyards to me. They now reach a surface of 45 hectares.

Climate The climate of our vineyards is the Bordeaux region, near the Atlantic located at 4th parallel. The region enjoys a privileged climate: warm and sunny summers watered occasionally by rain often stormy, short winters and generally in the situation of vineyards, planets on the best slopes, avoiding spring frosts. There is good south exposure.

Vineyards The 46 acres of the farm are located on different soil types (clay-limestone, clay and gravel and sandy gravel) across the common Génissac, Moulon, St Sulpice de Faleyrens, Nérigean, Grézillac in the Entre-two Seas.

43 hectares are dedicated to grapes for their red wine, while the remaining 3 hectares are dedicated to the grapes for their white wine. Much of the soil of Chateau Belle Garde is located on the hillside in front of Saint-Emilion and thus benefits from a south facing promoting good insulation. The vineyard consists of 80% Merlot, 10% Cabernet Franc and Cabernet Sauvignon 10% for red and rosé wines of the area. White wines of Chateau Belle Garde are made from Sémillon and Sauvignon Blanc. Vineyards are planted with 50% Sauvignon Blanc and 50% St Emilion grapes.

Harvest Usually done in September when the grapes are ripe

Vinification The grapes are mechanically cropped, taken in small trucks that set them down in a machine that stalk the grapes, then crush the berries before sending them into a press. As we do not own a big White surface, we prefer renting a press to a service provider. It is a 100 H I pneumatic press made by the "Bucher" brand (the top of its range). The Sauvignons remain in the press for one night (from 10 to 12 hours) before pressing on order to give skin maceration. This allows us to extract maximum flavour. After very soft pressing, the juices are set into in a vat, then we lower temperatures at once at about 5°. 24 hours later, we must once to eliminate heavy lees. This cold storage lasts for 8 days to let cloudiness (cloudy must) reach an interesting level (50 NTU). We must for the second time, and we let temperature reach 18°. We yeast vats to begin



**Vinification/
Maturation** fermentation we control with a steady temperature of 18°. The fine lees, after being filtered, are blended in must. Alcoholic fermentation last from about 2 to 3 weeks. Then, for 3 months, the wines are let on the lees we stir once a week in a barrel.

Tasting Notes A bottle by its very balanced vines - 50% Sémillon brings floral notes, 50% Sauvignon Blanc brings fruit, freshness. Ideal as an aperitif or to accompany fish and shellfish.
