



EXCELLENCE DE BELLIARD MARGAUX

Excellence of Belliard is a rare wine from the best parcel of our vine yards. These centenary old vines regulate themselves naturally to offer a limited production of 1.200 bottles per hectare. Harvest is done manually by a selection of the best berries to optimize the product quality.

A particular care is taken to the management of the vineyards. The plough by draft horses is used to oxygenate the soil and protect the vines in order to avoid the plant growth stress. Algae are placed on vine stocks as the iodine burns the grass and leads simultaneously organic substance to fertilize the soil.

This meticulous care given to the vine, allows us to produce a powerful and concentrated wine of elegance and rare complexity. The roundness of the Excellence range allows them to be tasted young and also with a strong aging potential.

Just like an Artist starring at his white paintings, Maison Belliard creates each year the Divine Nectar. The wine has always been a source of creative inspiration for artists giving life to works full of poetry and originality. The Art and Wine serve as dominant satisfaction to Men. Like any other Artist, Xavier Belliard signs his own and dedicated creation from his inspiration.

Does the Excellence open doors to endless perspectives?

Xavier Belliard

GRAPE VARIETY: 80% Cabernet Sauvignon 20% Merlot

LOCATION: Margaux

SOIL: Gravel & Clay

WINEMAKING: Traditional Medoc winemaking, fermentation and maceration for 3 to 5 weeks in cement controlled temperatures vats

AGEING IN BARREL: 24 months on French Oak

AGEING POTENTIAL IN BOTTLE: 20 Years

COLOR: Beautiful dark garnet color

NOSE: Ripe black and red fruits, blackcurrant and cherry and cassis with a touch of cedar.

MOUTH: cassis and elegant with an excellent balance and a long finish.

SERVICE: Between 16 & 18°C.

FOOD PARING: Any red meat, poultry and cheese.



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