



EXCELLENCE DE BELLIARD POMEROL

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: 100% Merlot – 13% vol.

LOCATION: The Vineyard are located on the extension of the Saint Emilion plateau nearby Chateau Petrus

SOIL: Just two hectares of Clay-sandy with a high concentration of iron which gives the wines very special flavours and aromas

WINEMAKING: Fermentation with indigenous yeasts to exalt the characteristics of the terroir, and a long maceration and fermentation which amount to about six weeks in cements vats.

AGEING IN BARREL: 24 months on French oak

AGEING POTENTIAL IN BOTTLE: 20 years

COLOR: Intense Ruby color

NOSE: Ripe dark fruits, blackcurrant and plum, with a touch of oak.

MOUTH: Rich and complex with an excellent balance and an elegant tannin.

SERVICE: Between 16 & 18°C.

FOOD PARING: Red meat, poultry and cheese.
Duck Breast with Caramelized Apples

AWARDS: Wine Challenge Prowein, Prodexpo Moscow & China



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