



## HERITAGE DE BELLIARD MARGAUX AOC

Heritage de Belliard is a range of wine produced in the purest Bordeaux tradition. This wine originates from the greatest terroirs of Bordeaux. The average age of the vines is 70 years. The grape harvest is manual and this is done after a rigorous selection in the search for absolute wine perfection.

The number of bottles produced for this prestigious range amounts only to 3000 bottles per hectare. No pesticides are used in the vineyard in respect to the plant and nature. The wines from Heritage de Belliard range are of an intensity and a rare harmony of taste, this can be consumed at an early age, but can also be kept in a good wine cellar for many years.

**“The Refinement and Subtlety of our wines will not only impress your palate but will also increase your imagination”**



**GRAPE VARIETY:** 63% Cabernet Sauvignon 31% Merlot 6% Cabernet Franc et Petit Verdot - 13.5% vol.

**LOCATION:** MARGAUX

**SOIL:** Clay and Gravel

**WINEMAKING:** Traditional Medocain wine making, a long maceration and fermentation of about 6 weeks in steel vats.

**AGEING IN BARREL:** 18 months on French oak, 30% new

**AGEING POTENTIAL IN BOTTLE:** 15 years

**COLOR:** Intense ruby color

**NOSE:** Ripe black and red fruits, vanilla spices and a hint of oak

**MOUTH:** Medium to full body and complex with a super-silky tannins and a mocha hint at the finish adding complexity

**SERVICE:** Between 16 & 18°C.

**FOOD PARING:** Any red meat and poultry  
Coq au vin with plump prunes

**Sarl Belliard Vins Selections**  
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