



## MYSTERE DE BELLIARD

Could you please explain the « Mystère de Belliard »?

« Jesus changed water to wine, here water changes the wine ».

As stated by Pierre Dac, I prefer wine from here rather than water from there but the water here (Bassin d'Arcachon) that makes the wine of Bordeaux. He who knows how to enjoy the treasures from Maison Belliard will not drink wine anymore, but he will appreciate its harmonious secrets, leading towards the infinite depth of the know-how and the well-being of the Belliard Family.

It was thus naturally in 2005, Xavier Belliard, always in constant search for perfection towards the development of his wines, decided to age his 2005 vintage in the Ocean. This was accomplished with the assistance of his friend Olivier Laban, a famous and recognized worldwide Oyster Farmer. An attempt was therefore carried out with two barrels of 225l.

The first barrel was aged for 24 months in Xavier's winery and storage cellar while the second barrel was aged (on the ground level of the ocean at a low tide) in Olivier's Oyster farms. In January 2008, both barrels were compared. The aged wines were sent for analysis by a qualified laboratory.

The wine that was aged on earth did not carry out its promises despite showing some qualities, unlike the wine aged in the ocean which proved very surprising thus revealing more softness and complexity, a difference confirmed by the laboratory. The analysis revealed an assimilation between the wine and the sea, though a stainless bung was used in order to ensure a perfect sealing.

If the wine had its alcohol level decreased, that of sodium had increased thus offering a salty taste that refines the tannins. The interest of an immersion to 8 meters deep in the oyster bags results in the combination of the temperature between 12 and 14 degrees, which provides humidity along with a significant lack of oxygen thus avoiding oxidation and also without the use of SO<sub>2</sub>. In addition, the low light and the water pressure favors a good taste in evolution.

The balance of acidity, the persistence of the aromatic freshness and expressiveness both on the nose and in the mouth naturally operates offering the development of a rare wine by the emanation of its aromas.

*Xavier Belliard*

**GRAPE VARIETY:** 70 % Cabernet Sauvignon, 30% Merlot

**LOCATION:** Margaux, Saint Estephe, Pauillac, Saint Julien

**AGEING POTENTIAL IN BOTTLE:** 20 years

**COLOR:** Intense Garnet

**NOSE:** Ripe red fruits, strawberry, cherry and Jam with a touch of oak.

**MOUTH:** This wine is ripe, generous, delicate and smooth

**SERVICE:** Between 16 & 18°C.

**FOOD PARING:** Red meat, poultry and cheese. Lamb with Apricots



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