



X DE BELLIARD MONTAGNE SAINT EMILION

The development of the X de Belliard range is performed according to the principles of Bordeaux Tradition. Harvests are gathered by high performance machines equipped with roller gins, thus providing a healthy and productive grape harvest.

The X de Belliard range wines emerges from the blending of young vines and older vines up to 60 years. The amount of bottles produced per hectare amounts to 6.000 bottles. These wines are full of longevity, fruity and with a high powerful taste.

This range corresponds to our entry level product. This range is represented by a very good quality level wines. The X de Belliard range will not only seduce the delicate feminine palate but also the youngest opened to explore the fruit of life.



GRAPE VARIETY: 80% Merlot 15% Cabernet Sauvignon, 5% Malbec

LOCATION: Montagne Saint Emilion

SOIL: Clay and Limestone

WINEMAKING: Traditional Libourne vinification fermentation in thermoregulated cement vats.

AGEING IN BARREL: 12 months

AGEING POTENTIAL IN BOTTLE: 10 years

COLOR: Garnet red

NOSE: Red fruit with a hint of jasmynes, plums and blackberry

MOUTH: Round and complex with soft tanning

SERVICE: Between 16°C and 18°C

FOOD PARING: Meat, Poultry and cheese.
Filet mignon with rich Balsamic glaze

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