

Château Bellevue La Forêt

MAVRO

A.O.P FRONTON



Identity

Color : Red
Grape variety : Negrette 100%
Degree : 14.5% vol

Features technical

Harvests are made early in the morning and vinification by terroir:




- Gravelly soils: vinification at a regulated temperature of 28 to 30°C, with longer periods of punching down to encourage better extraction of the tannins and colouring matter.
- Terraces known as "boulbènes": vinification at low temperature of 20 to 24°C, in order to favour fruitiness, finesse and suppleness.

Blended after malolactic fermentation and fining, "MAVRO" is aged half in oak casks and half in steel vats during 6 months.

Ageing : 7 to 8 years in a temperate cellar

Soil : Presence of iron and quartz in a gravelly soil.

Tasting

-  Dark and dense color, with purple hues
-  Complex and elegant nose, smoky-grilled, fresh grape and blackcurrant and spice
-  Intense sensations in the palate followed by smooth tannins, blackberry pairs with a mint note and a green pepper finish.



Vintage 2020 : 90 pts - Decanter 2022
Vintage 2019 : 93 pts - Wine Enthusiast 2021
Or - Gilbert & Gaillard 2022



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