

GRAFT
WINE COMPANY

ACHILLE MONTAGNE-ST-ÉMILION / CHATEAU DE
BEL / 2016 / BORDEAUX / FRANCE

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PRODUCER

First, you would have to be crazy to buy a property in Bordeaux in 2003. Indeed, everybody talked about crisis – and still talking today - poor sales and price decrease. It's true, this is exactly what is happening, but with my past ten years in wine business I realised that it's possible to sell good wines, less expensive, but they are sold. So, I worked on this goal without too much presumption, with the desire to produce a tasty and affordable wine. I am tired of all of these cuvées well made but too much expensive to prepare, and in terms of quality, often standardised.

Château
de Bel

VITICULTURE + VINIFICATION

Hand-picked grapes chosen for ageing potential, from a 0.5-hectare vineyard planted on gravel with deep clay. Fermented in open-top 500-litre oak barrels, which are then closed and after racking and blending left for two and-a-half years with no topping up. Natural fermentation. Yes

TASTING NOTE

Very powerful and fruit forward, fine tannins and a fruity finish.

FACTS + STATS

WINEMAKER	OLIVIER CAZENAVE
VARIETIES	50% MERLOT, 50% CABERNET FRANC
APPELLATION	BORDEAUX
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	YES
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	LOW MG/L
CASE SIZE	6



