

## SOUTHWEST

## CÔTES DU FRONTONNAIS

**CH. BELLEVUE LA FORET**  
**FRONTON**

**OVERVIEW** | Chateau Bellevue La Foret was established in 1974 a year before Côtes du Frontonnais was accorded Appellation Contrôlée status. The appellation is located northwest of Toulouse and the vineyard of Chateau Bellevue La Foret spreads across a plateau composed of ice age deposits of alluvial soil, on the left bank of the Tarn river. The primary and indigenous grape variety of the region is the fragile Negrette. This unique grape variety appeared during the 12th century under the name "Mavro" (black in Greek), when it was brought back from Cyprus by the knights of the order of Saint-Jean of Jerusalem. Negrette is found rarely outside of Cotes du Frontonnais where it thrives in the warm and dry climate of the area. The estate also grows Cabernet Sauvignon, Cabernet Franc, Syrah and Gamay which are used for blending.

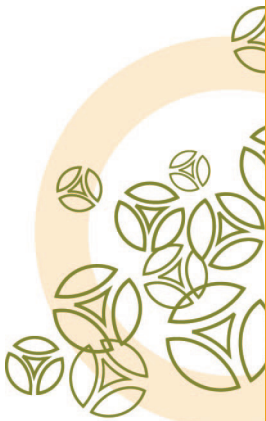
**WINES** | Tradition - The estate's "flagship" wine is made from 50% Negrette, 25% Cabernet Sauvignon/Cabernet Franc and 25% Syrah/Gamay. The varieties are fermented separately in temperature controlled vats. A blend is made and is then aged in vat for a year before bottling.

Ce Vin - (aka "This Wine") refers to the unique character of Negrette. It is produced solely from this one grape variety and thus explicitly shows the beauty of Negrette grown in the Frontonnais terroir.

Rosé - produced using the saignee method with maceration lasting between 12 and 24 hours. The grape blend is 70% Negrette, 15% Gamay and 15% Syrah. The Negrette brings its highly aromatic qualities to the wine and also gives it a beautiful color while the Gamay and Syrah add complexity and spice to the blend.

Optimum - 2001 marked the first release of the Optimum cuvee. Wanting to elevate the reputation of the obscure Cotes du Frontonnais appellation, a small group of producers each set out to make a wine that would be the finest expression of his or her vineyard. After the group held a tasting of the assembled wines it was agreed that only a couple of them lived up to the original intent. One of the wines to be acknowledged was the Chateau Bellevue La Foret Optimum.

The grape varieties are vinified separately with skin maceration lasting a month. An assemblage is made without fining the wines and 60% of it is aged in barrels for 12 to 15 months. The remaining part is left in vats to mature. The resulting blend combines the lively aromas and freshness from one part and the more mellow and refined characteristics from the other.


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