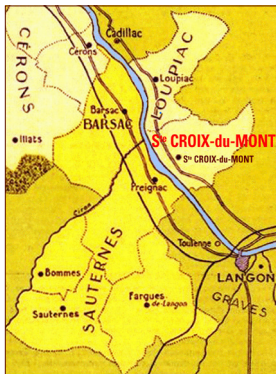




CHÂTEAU  
*Crabitan-Bellevue*  
PREMIÈRES CÔTES DE BORDEAUX  
ST. CROIX-DU-MONT



The **Solane family** of Château Crabitan-Bellevue is an excellent source for quite fine dry red and sweet white wines on the right bank of the Garonne. Labeled as **Premières Côtes de Bordeaux**, the dry red **Cuvée Spéciale** is a blend of Merlot, Cabernet Sauvignon, and Cabernet Franc harvested from the family's 25-acre estate vineyard. Planted to limestone and clay soils enjoying mostly southern exposure, the vines average 20 years and yield a consistently forward, fruity, yet dry Bordeaux of character.

A small village just across the Garonne River from Sauternes and Barsac, Sainte-Croix-du-Mont has long been a compelling AOC for sweet white Bordeaux that convincingly conveys the spirit of the region's much pricier dessert wines. The commune sits on a prehistoric oyster bed of awesome scale, and the resulting calcium carbonate deposits (several meters thick) contribute greatly to the location's viticultural success. Wines using the appellation are produced from Sémillon, Sauvignons Blanc & Gris, and Muscadelle, always late-harvested and preferably botrytized. Sainte-Croix-du-Mont AOC shares standards with Sauternes AOC. The commune's dry whites are labeled Bordeaux Sec, while reds are labeled Premières Côtes de Bordeaux.

Sainte-Croix-du-Mont has a well-earned reputation as a source for exciting sweet white Bordeaux that favorably compare to their more expensive counterparts across the Garonne.



**CHÂT CRABITAN-BELLEVUE Cuvée Spéciale** *Premières Côtes de Bordeaux*

Château Crabitan-Bellevue selects the healthiest grapes from their finest parcels to produce this bottling. This **Cuvée Spéciale** is a fairly consistent blend of 45% Merlot, 45% Cabernet Sauvignon, and Cabernet Franc aged 12 months in oak barrels (25% new). The wine's quality-to-price ratio is a **fantastic opportunity** for shrewd clients who appreciate imminently drinkable, fine red Bordeaux.

*2014: uite fragrant nose leads to a rush of red fruits that linger on the palate; bright and clean, substantial nose and palate; approachable, affordable red Bordeaux with considerable typicity.*

**CHÂT CRABITAN-BELLEVUE Sainte-Croix-du-Mont**



From a 49-acre parcel in the heart of the commune. Planted to limestone and clay soils with mainly southern exposure, these estate vines average 35 years. Grapes are harvested at maximum physiological ripeness in 5–7 passes, strongly selecting for botrytised grapes (affected by noble rot, or *Botrytis cinerea*). 100% Sémillon, Crabitan-Bellevue sees 24–36 months in stainless steel and old oak vats. *Every Sauternes fan should try this thrilling dessert Bordeaux.*

*2013: Brilliant gold; dried peach and apricot scents with hints of citrus; quite attractive bouquet; this luscious dessert wine shows considerable focus, with bright palate fruit and an enlivening acidity. Thrilling wine!*

*Thank you for your time and for your interest in Connoisseur Wines.*