



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



The **Solane family** of Château Crabitan-Bellevue produces 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 is an AOC for sweet white Bordeaux. The commune sits on a prehistoric oyster bed of awesome scale, and the resulting calcium carbonate deposits (several meters thick) contribute greatly to the region's excellent growing conditions. Wines using the appellation are produced from Sémillon, Sauvignon Blanc & Gris, and Muscadelle, always late-harvested and preferably botrytized. The Sainte-Croix-du-Mont AOC follows the same standards of the Sauternes AOC. The commune's dry white wines are labeled Bordeaux Sec, and the reds are labeled Premières Cotes 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**

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: quite 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!**

*2007: 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*



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