Jean-Pierre Moueix
Vins rouges
Bordeaux
Saint-Emilion
et pomerol

ANNONCE DE BÉLAIR-MONANGE 2017

Saint-Émilion Grand Cru

98% Merlot - 2% Cabernet Franc

Château BÉLAIR-Monange has always been ranked at the top of the Premiers Grands Crus Classés of Saint-Emilion and its origins are very old (apparently back to the ancient Gaul).

Appellation:	Saint-Émilion Grand Cru
Classification:	1° Grand Cru Classé
Vineyard size:	23.5 hectares (58 acres)
Average vine age:	25 years
Soil Types:	Limestone on the plateau Blue clay on limestone in the slopes
Viticulture:	Certified HVE3, Soil tilling (4 ways), Vine growth management adapted to the climatic conditions
Harvest:	Manual harvest. Double sorting: manual and optical
Winemaking:	In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction
Aging:	16 months in French oak barrels (30% new)

History:

Château Bélair-Monange was born from the fusion of the vineyards of Châteaux Bélair and Magdelaine, both historic First Classified Growths of Saint-Émilion. Tracing its origins back to Roman times, the vineyard of Château Bélair is situated at the highest point of Saint-Émilion's famed limestone plateau.

Château Magdelaine, a contiguous cru acquired in 1952, has always been renowned for the remarkable elegance of its wines. Château Bélair-Monange expresses the unique style of the greatest parcels of these two complementary terroirs.

An important restructuring of the vineyard was initiated in 2008 immediately following the acquisition of the estate by Ets. Jean-Pierre Moueix. Another wine embodying the inherent qualities of the vineyard – minerality, concentration of red berries, balance and length – emerged in 2014: ANNONCE DE BÉLAIR-MONANGE

Produced in very limited quantities, ANNONCE enjoys the same attention as the Grand Vin: meticulous vineyard work undertaken with respect for the environment followed by a manual harvest once the grapes have reached optimal maturity. Vinification takes place in concrete and stainless-steel vats, where maceration and extraction are gentle and measured in order to allow the fruit its highest expression. The wine is then aged in French oak barrels. Although ANNONCE exhibits great charm in its youth, a few years of cellaring or a few hours of decanting will be largely rewarded.

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