

CHÂTEAU
**BÉLAIR
MONANGE**
PREMIER GRAND CRU CLASSÉ
SAINT-ÉMILION



APPELLATION

Saint-Émilion Grand Cru

CLASSIFICATION

1° Grand Cru Classé

VINEYARD SIZE

23.5 hectares (58 acres)

SOIL TYPES

Asteriated limestone on the plateau
Blue clay on limestone in the slopes

VINEYARD GRAPE VARIETALS

90% Merlot - 10% Cabernet Franc

AVERAGE VINE AGE

25 years

VITICULTURE

«Culture raisonnée»
Soil tilling (4 ways)
Vine growth management adapted to
the climatic conditions

HARVEST

Manual harvest
Double sorting: optical and manual

WINEMAKING

In thermo-regulated concrete
and stainless-steel vats
Gentle, controlled maceration
and extraction

AGING

16-18 months in French oak barrels
(50% new)

2016 VINTAGE BLEND

92% Merlot - 8% Cabernet Franc

CHÂTEAU BÉLAIR-MONANGE

PREMIER GRAND CRU CLASSÉ

Château Bélaïr-Monange traces its origins back to Roman times. Situated at the highest point of Saint-Émilion's famed limestone plateau, it has long been considered one of the region's very best crus. By 1850 it was ranked by Cocks & Feret as the leading wine of Saint-Émilion, a position it held well into the twentieth century.

Établissements Jean-Pierre Moueix purchased the iconic Château in 2008 and immediately undertook extensive renovations of the vineyard, winery, underground quarries, and château in order to restore the cru to its rightful historic status.

In 2012, Château Magdelaine, a contiguous Premier Grand Cru Classé acquired by Jean-Pierre Moueix in 1952, was merged into Château Bélaïr-Monange. The name 'Monange,' in addition to its literal translation, 'my angel,' was the maiden name of Jean-Pierre Moueix's mother, Anne-Adèle, the first Moueix woman to call Saint-Émilion her home.

Château Bélaïr-Monange combines the terroirs of the most privileged sites of Saint-Émilion. The limestone from the central plateau parcels offers freshness, minerality, and delicate, lingering aromatics, while the dense, blue clay of the slopes provides intensity, length, and a unique elegance to the wine.

2016 VINTAGE

*« Il a cueilli deux feuilles jaunes
Gorgées de sève et de soleil »
Boris Vian*

The 2016 climatic year was composed of two distinct parts. First, a cool and wet spring with record rainfall (259 mm from April to June, compared to 108 mm during the same period in 2015). A short break from the rain in May allowed for a quick and even flowering. The weather shifted in mid-June, giving way to clear skies and warm temperatures through mid-September.

The warm, dry weather that set in over the summer resulted in drought conditions, but vineyards planted on water-retentive soils, such as the limestone plateau of Bélaïr-Monange, fared well.

Vineyard work was adapted to the weather: soil tillage was carried out at night in order to limit the impact of heat and drought on the vineyards, and canopy management was tailored to maintain sufficient vegetation to protect the grapes.

The vegetative cycle slowed over the summer months, but rain in mid-September allowed the grapes to reach full maturity. At harvest, the berries were crunchy, gorged with sugar yet fresh at the same time, with intense notes of black fruit, the skins redolent with mild tannins, the seeds crisp.

Harvest took place from October 5th to 11th.