

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



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**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)

**2008 VINTAGE BLEND**

83% Merlot - 17% Cabernet Franc

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# 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 1912, 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.

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## 2008 VINTAGE

The north-eastern wind that began blowing on September 19<sup>th</sup> saved a vintage compromised by an uncertain summer.

Winter was rainy. Spring, after a few rare episodes of frost, was also marked by rainfall, which made for a difficult flowering and, consequently, seriously reduced yields.

Thankfully, July was sunny and hot, while August and September were quite dreary. The second half of September and the month of October saved the vintage.

When nature is capricious, man's work is all the more essential. The decision to leaf-thin and green harvest, selecting only the best clusters, was fundamental but cruel, given the small quantity left on the vine. Optical sorting tables further delivered a choice harvest.

Nonetheless, it was thanks to the small amount of clusters left on the vines that maturity could be fully achieved. Harvest took place from October 13<sup>th</sup> to 21<sup>st</sup>.