



CHATEAU  
**BÉLAIR  
MONANGE**  
PREMIER GRAND CRU CLASSE  
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)

**2009 VINTAGE BLEND**

85% Merlot - 15% 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 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.

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## 2009 VINTAGE

*« Patience, patience,  
Patience dans l'azur!  
Chaque atome de silence  
Est la chance d'un fruit mûr ! »  
(Paul Valéry, 1922)*

2009 stands out as a year with almost perfect weather conditions. After a cold winter, the wet spring resulted in rapid flowering at the end of June. A warm, sunny summer (equal to that of 2005) followed, and the sunshine remained consistent during September, aside from a short spell of rain interrupting the harvest.

Harvest took place from October 2<sup>nd</sup> to 6<sup>th</sup>.

"One of the greatest vintages of the last 60 years, and already a benchmark for its power and natural concentration" – Christian Moueix