

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

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)

2010 VINTAGE BLEND

85% Merlot - 15% 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.

2010 VINTAGE

2010 began with a cold, snowy winter, delaying the budbreak. Spring's uneven weather was not ideal for the bloom, causing some poor set. Summer, however, was sunny and dry with unusually cool temperatures at night, thus creating a steady level of hydric stress with high polyphenols and beautiful aromas. We enjoyed exceptionally fine weather in September and October, perfecting maturation of the grapes. Naturally, the drought conditions produced a small crop, with lesser quantities than in 2009 and 2008.

The uneven set required a great deal of care in the vineyards. Throughout the summer we selected the most homogenous clusters. Each vine was treated as an individual. Our vineyard team's dedicated efforts to manicure the vines rewarded us at harvest with grapes of exceptional quality. Harvest took place from October 2nd to October 9th.