



CHATEAU
**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)

2011 VINTAGE BLEND

90% Merlot - 10% 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 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.

2011 VINTAGE

*« De l'éternel azur la sereine ironie »
(Stéphane Mallarmé, 1864)*

2011 began with an early winter, cold and with little rain. Spring was dry, warm and very sunny (up 131% compared to previous years). Summer was somewhat erratic, with some high temperatures marred by storms in June and a cooler, humid July.

Thankfully August saw a return of the heat that continued throughout September and well into the autumn, ensuring excellent concentration of the grapes. The harvest was early, but abundant, so careful sorting was necessary, and those estates with the means to do so have reaped the benefits.

Harvest took place from September 14th to 24th.

Winemakers who handled the fruit and the extractions gently have made wines of great precision, freshness and elegance.