



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)

2017 VINTAGE BLEND

98% Merlot - 2% 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.

2017 VINTAGE

*« J'ai hiberné dans mon passé
Reviens le soleil de Pâques »
- Guillaume Apollinaire*

The winter of 2016-2017 was dry and sunny. The spring was the third warmest since 1900, with the notable exception of a few cold nights the 27th and 28th of April which resulted in frost damage to certain low-lying terroirs.

The vineyard of Château Bélaïr-Monange, spared from the frost thanks to its location atop the plateau of Saint-Émilion, carried generous yields. We increased the number of interventions in the vineyard (bud-thinning, removing the third cluster, crop-thinning and leaf plucking on both sides of the vines) in order to reduce yields, improve air-flow between clusters and achieve even maturity. These operations were carried out based on the characteristics of each parcel or individual plot within a parcel.

The summer was marked by persistent dry conditions (annual rainfall was 30% lower than average) and a few heat waves. The clay and limestone soils of Château Bélaïr-Monange, natural hydric regulators, provided a steady water supply to the vines throughout the drought.

Welcome rain in early September rounded out the maturation of the grapes and confirmed the good quality of the vintage. Upon tasting, the berries were gorged with sugar yet fresh at the same time, with intense aromas of small black and blue fruit; the thick skins were rich in soft tannins. Harvest took place from September 15th to 30th.