



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

Certified HVE3
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)

2018 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 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.

2018 VINTAGE

*« Stand out of my sun »
Diogenes of Sinope to Alexander the Great*

Winter and spring were very rainy. A late budbreak, noted on April 9th, allowed us to avoid a spring frost. The flowering, from May 23rd to 30th, went well and the potential quality was significant.

The rainy spring caused a severe attack of mildew, which was thwarted thanks to the considerable efforts of our vineyard workers. Throughout the summer, a team of 60 crop-thinned, adapting the desired yield to the parcel and the age of the vines. Near-perfect balance was the reward for 16,800 hours of meticulous work. Véraison took place from July 26th to August 12th.

The main characteristic of this vintage was the 1,136 hours of sunshine between June and September, a notable record of the past fifty years. Harvest, graced with sunny skies and warm temperatures, took place from September 18th to October 4th.