



ANNONCE

BÉLAIR-MONANGE

SAINT-ÉMILION

APPELLATION

Saint-Émilion Grand Cru

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 months in French oak barrels
(30% new)

2014 VINTAGE BLEND

98% Merlot - 2% Cabernet Franc

ANNONCE de BÉLAIR-MONANGE

2nd wine of Château Bélair-Monange

Château Bélair, which traces its origins back to Roman times, has long been considered one of the region's very best crus. Établissements Jean-Pierre Moueix purchased the iconic Château in 2008 and renamed it **Château Bélair-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 Bélair-Monange combines the terroirs of the most privileged sites of the appellation: the limestone from the central plateau parcels, situated at the highest point of Saint-Émilion, offers freshness, minerality, and delicate, lingering aromatics, while the dense, blue clay of the south slopes provides intensity, length, and a unique elegance to the wines.

An important restructuring of the vineyard was initiated in 2008 immediately following the acquisition of the estate. Another wine embodying the inherent qualities of the vineyard – minerality, concentration of red berries, balance and length – subsequently emerged: **ANNONCE DE BÉLAIR-MONANGE**. Produced in very limited quantities since the 2014 vintage, Annonce enjoys the same attention as the Grand Vin: meticulous vineyard work undertaken with respect for the environment followed by a manual harvest once the grapes have reached optimal maturity. Vinification takes place in concrete and stainless-steel vats, where maceration and extraction are gentle and measured in order to allow the fruit its highest expression. The wine is then aged in French oak barrels.

Although Annonce exhibits great charm in its youth, a few years of cellaring or a few hours of decanting will be largely rewarded.

2014 VINTAGE

*« Ripeness is all »
(Shakespeare, King Lear)*

The winter of 2013/14 saw a series of violent storms, heavy rainfall and exceptional mildness. Although the weather calmed down somewhat by the spring, the mildness remained.

The warm, dryer conditions allowed for an even flowering. Summer was again marked by powerful storms and rains but this hot, wet weather positively encouraged the active growth of the vines.

The conditions became much dryer towards the end of August, and the heat remained a constant throughout September and well into October, ensuring that 2014 would be a vintage of great quality.

Harvest took place from September 27th to October 8th.