

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)

2017 VINTAGE BLEND

100% Merlot

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.

2017 VINTAGE

*« J'ai hiverné 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 Bélair-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 Bélair-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.