



PRESS REVIEW - 2010 VINTAGE

JAMES SUCKLING
95 PTS

WINE ADVOCATE
96 PTS

WINE ENTHUSIAST
95 PTS

WINE SPECTATOR
95 PTS

CHÂTEAU BÉLAIR-MONANGE

PREMIER GRAND CRU CLASSÉ

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95 pts, James Suckling

« Aromas of berries, chili and a hint of toasted oak. Full body, with velvety tannins and a long, long finish. Juicy and beautiful. Really builds on the palate. One of the best wines ever from here. Super quality. Try in 2018. » (February 2013)



96 pts, Robert Parker

« An absolutely magnificent wine from Christian Moueix and his son Edouard, this wine is right up there with their 2009 and may eclipse it in terms of its potential longevity. Dense purple, with a near-liqueur of crushed rocks and chalk intermixed with blueberry, black raspberry and cassis, this wine is very full-bodied for a Belair, with ethereal complexity and impressive texture and length. I believe this is the first vintage of the wine to be released in an engraved bottle, which seems to be the direction of all the top estates in the Jean-Pierre Moueix stable. More evidence of concerned Bordelais attempting to stop criminals intent on producing fraudulent bottles of these limited production wines. Forget this baby for 7-8 years and then look for it to evolve over three decades-plus. Obviously, the Moueix family has been investing considerable money and effort into this famous vineyard, which was one of Bordeaux's most notable underachievers for many decades. It is certainly back now, with yields cut drastically, and the fruit harvested at a much riper stage, producing a wine that truly exploits this great terroir adjacent to Ausone. » (February 2013)



95 pts, Roger Voss

« A big, complex wine from this continually improving property, this is now performing at its classed-growth level with concentrated ripe berry fruits and chocolate flavors. The wood aging is still showing through and needs time to integrate better, but as it does, this will be a great wine. » (January 2013)

Wine Spectator

95 pts, James Molesworth

« Solidly built, with the chalky spine running from start to finish, while the core of red currant, raspberry and black cherry fruit is held in reserve. Shows a lovely floral flash through the finish, where the chalky edge really starts to emerge.—Non-blind Bélair-Monange vertical (December 2016). Best from 2020 through 2035 »