

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)

> 2015 VINTAGE BLEND 100% Merlot



HAUT ROC BLANQUANT

3rd 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 and minerality, and delicate, lingering aromatics, while the dense, blue clay of the south slopes provides intensity, length, and a unique elegance to the wines.

The three wines of Château Bélair-Monange enjoy 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 wines are then aged in French oak barrels.

HAUT ROC BLANQUANT, the estate's 3rd wine, is named after a historic parcel of the vineyard of Bélair-Monange. The name translates literally to "High White Rock," underscoring the vineyard's geology. Released in very limited quantities since the 2014 vintage, Haut Roc Blanquant is produced from a selection of grapes offering charm, elegance, and approachability from a young age. Supple, bright, and inviting, Haut Roc Blanquant channels the refinement of its privileged terroir coupled with an enticing, youthful, fruit-forward vibrancy.

2015 VINTAGE

« Viens ! Le soleil te parle en paroles sublimes...» Leconte de Lisle

The winter of 2014 – 2015 was quite cool and rainy. The spring, mild and dry, allowed for a quick and even flowering, The first part of the summer was marked by a very hot and dry period, followed by a slight drop in temperatures and a few welcome showers. Veraison was regular. The heat returned at the end of August and in early September, assuring the quality of the vintage.

The 2015 vintage was notable for the following factors: an ample, homogenous budbreak, requiring control of the quantities; and heat and drought conditions necessitating careful canopy management. Indeed, vineyard intervention was often at a minimum to allow for sufficient foliage to protect the grapes.

The summer, marked by high temperatures, announced a sun-soaked vintage similar to 1990 or 2003, but the month of September, cooler and with a little rainfall, allowed for an ideal phenological maturation. The grape skins ripened, presenting abundant tannins that were neither astringent nor bitter.

We harvested grapes with strong qualitative potential in ideal conditions, from September 23rd to 30th.