

CHÂTEAU
BÉLAIR
MONANGE
PREMIER GRAND CRU CLASSE
SAINT-ÉMILION



REVUE DE PRESSE - MILLÉSIME 2008

JEAN-MARC QUARIN
94 PTS

VINOUS
92 PTS

WINE ADVOCATE
93+ PTS

WINE ENTHUSIAST
92 PTS

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PREMIER GRAND CRU CLASSÉ

REVUE DE PRESSE - MILLÉSIME 2008

JEAN-MARC QUARIN

94 pts, Jean-Marc Quarin - www.quarin.com

« Ce 2008 est une grande réussite de la propriété. Il se présente avec un nez fin, fruité, vanillé et une note de griotte. Ample à l'attaque bien plus que par le passé, plus gras aussi au milieu et globalement plus hédoniste, il s'achève sur une finale fruitée, longue avec un tannin fin. Un beau succès. Attendre 2017 et avant 2035-2040. » (Janvier 2011)

vinous

92 pts, Stephen Tanzer

« Bright red-ruby. Fresh, mineral-driven aromas of bitter cherry, redcurrant, flowers and rose petal. Quite soil-driven and suave, with a light touch and good spicy lift to the intense mineral and red berry flavors. Sweet, pliant and rich, but at the same time youthful and suave, with a late hint of orange peel on the long, refined aftertaste. As of 2008, the old Belair property, planted on limestone next to Ausone, is solely owned by J.P. Moueix (essentially Christian Moueix and his son Edouard), and this is the first vintage bottled under the new name. » (Juillet 2011)

Robert Parker
WINE ADVOCATE

93+ pts, Robert Parker

« The first substantial and reassuringly great Belair-Monange in many decades, the 2008 represents the epitome of elegance and minerality. Its deep ruby/purple color is accompanied by sweet red and black fruits intermixed with notes of spring flowers and crushed rocks, a layered mouthfeel, superb nobility and remarkable intensity offered in a finesse-filled format. Kudos to Edmond and Christian Moueix for their resurrection of this iconic 6.2 acre vineyard. » (May 2011)

WINE ENTHUSIAST

92 pts, Roger Voss

« Big and structured wine, with ripe jammy fruit. Rich spice, soft tannins and dense texture all come together to give a rounded feel. Acidity at the end makes a final, tight contrast. » (Janvier 2011)