Wijnfiche

Château Belair - Monange - 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) — 2014

Vinification

The average age of the vines is 25 years. Manual harvest with double sorting (manual and optical). Traditional vinification, in stainless steel and concrete thermally controlled vats. Gentle and controlled maceration and extraction. Aged 16-18 months in French oak barrels (50% new).

Taste

This is seriously good, with rich liquorice and fresh mint notes, well balanced but with punch, showing crushed raspberry fruits and a saline finish. Its great persistency, richness and texture are testament to the success of their strategy here.

Food pairing

Meat - red | Cheese - hard | Roast beef

General information

Type: Red wine
Grape varieties: Merlot (88%)
Storage (years): > 10
Serving temperature: 17-18 °C

