



Wijnfiche

Château Belair – Monange – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2017

Vinification

Vineyard size: 23.5 hectares

Soil type: Asteriated limestone on the plateau and blue clay limestone on the slopes

Average vine age: 25 years

Harvest: manual with double sorting (optical and manual)

Winemaking: In thermo-regulated concrete and stainless-steel vats. Gentle, controlled maceration and extraction

Aging: 16-18 months in French oak barrel (50% new)

Taste

This has the austerity of limestone in 2017 but it also has the well-worked, delicate flesh of these exemplary soils, and the careful inching forward of fruit, building up layer by layer, adding blueberry and raspberry fruits, and providing little bursts of minerality that keep your mouth watering long after the finish.

Food pairing

Meat - red, Cheese - hard, Roast beef

General information

Type: Red wine

Grape varieties: Cabernet Franc (2%), Merlot (98%)

Storage (years): > 10

Serving temperature: 16-18 °C

