Wijnfiche

Chateau Belair - Monange - G.C.C. | St. Emilion G.C. France (ST. EMILION) — 2018

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

A gorgeous wine, with concentrated power offset by lift and lyricism. It fully expresses the character and personality of its location on the limestone plateau, showing real juiciness and a focussed minerality, with extremely flavourful crushed raspberry and blackberry fruits, and touches of peony and rose on the nose. This is delicious, graceful, spicy and persistent, with notes that spiral both downwards and upwards. The violet reflections are off the chart.

Food pairing

Meat - red | Cheese - hard | Roast beef

General information

Type: Red wine
Grape varieties: Merlot (98%), Cabernet Franc (2%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Smooth juicy

