



Wijnfiche

Château Belair – Monange – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2019

Vinification

The vines (25 years old) were planted on a 23.5-hectare vineyard. The terroir consists of petrified limestone on the plateau and a mixture of blue clay and limestone on the slopes. Manual harvest with double sorting (manual and optical). Traditional vinification in both steel and concrete cuves. Slow, controlled maceration and extraction. Aged in French oak barrels for 16 - 18 months. 50% of the barrels are new.

Taste

Austerity is high as the limestone shines through, with controlled black and blue berry fruits rippling through the palate. There are extremely delicate redcurrant and violet floral edges that come through and cling on, just opening up after a good five minutes in the glass. A wine with concentration and precision, and that will give pleasure for decades. Takes time to open and will take time to fully express its potential in the bottle.

Food pairing

Cheese - hard | Roast beef | Meat - grilled

General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

