





## Château BÉLAIR-MONANGE

## Premier Grand Cru Classé

Appellation Saint-Émilion Grand Cru

Area under vine 26 hectares (64 acres)

Soil types Limestone on the plateau

Blue clay on limestone in the slopes

Vineyard grape varietals 90% Merlot - 10% Cabernet Franc

Average vine age 25 years

Viticulture Certified HVE 3

"Culture raisonnée" Soil tilling (4 ways)

Vine growth management adapted to the climatic conditions

Harvest Manual harvest

Double sorting: manual and optical

Winemaking In thermo-regulated concrete and stainless-steel vats

Gentle & controlled maceration & extraction 16-18 months in French oak barrels (50% new)

## History

Aging

Château Bélair-Monange traces its origins back to Roman times. Situated at the highest point of Saint-Émilion's renowned limestone plateau, it has long been considered one of the region's very best crus. In 1850 it was ranked by Cocks & Feret as the leading wine of Saint-Émilion, a position it held well into the twentieth century.

Établissements Jean-Pierre Moueix purchased the iconic property in 2008 and immediately undertook extensive renovations of the vineyard, winery, underground quarries, and château in order to restore the cru to its earlier historic status. Originally known as Château Bélair, the property was renamed following the acquisition; in addition to its literal translation, 'my angel,' 'Monange' was the maiden name of Jean-Pierre Moueix's mother, Anne-Adèle, the first Moueix woman to call Saint-Émilion her home.

Château Bélair-Monange combines the terroirs of the most privileged sites of Saint-Émilion. The limestone from the central plateau parcels offers freshness, minerality, and delicate, lingering aromatics, while the dense, blue clay of the slopes provides intensity, length, and a unique elegance to the wine.