



CLOS CACHET
the finest French wines

ANNONCE DE BÉLAIR-MONANGE

Saint-Émilion Grand Cru

2017

01

Provenance:

Saint-Émilion, Bordeaux

02

Grape Variety:

90% Merlot
10% Cabernet Franc

03

Pairing:

Kangaroo or eye fillet, dark
chocolate or aged hard cheeses

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Produced in very limited quantities, Annonce receives the same attention as the Grand Vin of Bélaïr-Monange. The exceptional wines of Château Bélaïr-Monange are the result of meticulous vineyard work, undertaken with respect for the environment, followed by a manual harvest once the grapes have reached optimal maturity.



Vinification:

Vinification takes place in concrete and stainless-steel vats, where maceration and extraction are gentle and measured in order to allow the fruit its highest expression. The wine is then aged in French oak barrels.



Tasting Notes:

The “second wine” of Chateau Belair Monange—has a medium to deep garnet-purple color and compelling notions of Morello cherries, black raspberries and baked plums, with hints of pencil lead, bay leaves, damp soil and spice cake. The full-bodied palate delivers seriously impressive freshness with a fine-grained texture and bags of juicy red and black fruits, finishing long and spicy. Lisa Perrotti-Brown, Robert Parker.



Soil Type:

Limestone and blue clay on limestone



Method:

Sustainable

Clos Cachet

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Trade Portal

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