



CLOS CACHET
the finest French wines

CHÂTEAU BELAIR-MONANGE

Saint-Emilion Grand Cru

2011

01

Provenance:
Saint-Emilion

02

Grape Variety:
90% Merlot
10% Cabernet Franc

03

Pairing:
Veal, pork, beef, lamb, duck,
game, roast chicken, roasted,
braised and grilled dishes

04

Serving:
Temperature: 15.5°C



Vineyard Cultivation:

Belair-Monange was chosen by Christian Moueix in the memory of Anne-Adele Monange. Anne-Adele Monange is the mother of Jean-Pierre Moueix and the grandmother of Christian Moueix. Under the direction of Edouard Moueix and Christian Moueix, they began conducting a more stringent selection in the vineyard, reducing yields, and also began picking later. This allowed for harvesting riper fruit and optical sorting.



Vinification:

For the vinification, the winery uses thermoregulated concrete vats and stainless steel tanks. They do not bleed the vats to increase concentration. Malolactic fermentation is done in vat. The press wine obtained from the vertical basket presses is added or not during the elevage, and before the final blending. The wine is aged in 50% new, French oak barrels for up to 18 months, prior to bottling.



Tasting Notes:

The dense ruby/purple-colored 2011 offers gorgeous aromas of kirsch, crushed rock, raspberries and subtle oak are followed by a medium-bodied, concentrated mouthfeel that suggests low yields and impeccable winemaking. A star of the vintage, it should be forgotten for 4-5 years and drunk over the following two decades. 92+ points, Robert Parker.



Soil Type:

Limestone and clay



Method:

Sustainable

Clos Cachet

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Trade Portal

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