



CLOS CACHET
the finest French wines

CHÂTEAU BELAIR-MONANGE

Saint-Emilion Grand Cru

2014

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. Another change took place in 2009 when they began using 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:

There is an attractive wilted rose petal aroma that emerges with aeration, but I was seeking more intensity. The palate is better than the aromatics: silky smooth in texture, well-judged acidity, genuine depth and gentle grip in the mouth. There is tangible mineralité here, great focus with a sense of tension and "bite" towards the finish. 92 points, Robert Parker.



Soil Type:

Limestone and clay



Method:

Sustainable

Clos Cachet

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Trade Portal

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