

CHÂTEAU DE BEL-AIR Lalande de Pomerol 2015

Provenance:

Lalande de Pomerol, Bordeaux

Grape Variety: 73% Merlot 19% Cabernet Franc

8% Cabernet Sauvignon

Pairing: Refined dishes

Serving:

Temperature: 16°C





Vineyard Cultivation:

Mentioned in the Cocks & Feret guides as one of the best wines of the appellation as early as 1922, Château de Bel-Air is situated on a sunny plateau that gently slopes southward. The historical quality of its wines and its privileged position, which guarantees the vineyard ideal sun exposure year-round, drew owner Michel de Laet Derache to acquire the property in 2011.



Vinification:

Harvest is mechanical, with sorting in the cellar. Each plots are vinified separately in thermo-regulated concrete vats. It matures for 12-14 months in oak barrels (45% new, 45% 1-year barrels, 10% 2-year barrels). The wine growing is 'Culture raisonnée' with soil tilling or cover cropping vine growth management adapted to the climatic conditions.







Tasting Notes:

The 2015 Bel-Air is a very pretty, gracious wine. Bright red stone fruit, tobacco and floral notes give it aromatic lift and plenty of sensuality to match its midweight personality. All the elements are very nicely balanced throughout. Antonion Galloni, Vinous.



Soil Type:

Clay



Method:

Sustainable

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