



Wijnfiche

Château Belair – Monange – 1er G.C.C. | St. Emilion G.C. France (ST. EMILION) – 2016

Vinification

Manual harvest with a double sorting process (both manual and optical). Winemaking in thermo-regulated concrete and stainless-steel vats. Gentle, controlled maceration and extraction. Aging for 16-18 months in French oak barrels (50% new).

Taste

Incredibly perfumed aromas of roses and violets, as well as blue fruit and lavender. Full-bodied and powerful, yet so full of finesse and vibrance. The height of elegance! Such depth of chalk and dark berries. It goes on for minutes.

Food pairing

Meat - red | Cheese - hard | Roast beef

General information

Type: Red wine

Grape varieties: Merlot (92%), Cabernet Franc (8%)

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Smooth juicy

