



2023 VINTAGE

Appellation
Saint-Émilion Grand Cru

Classification
1° Grand Cru Classé

Vineyard size
26 hectares (65.5 acres)

Soil Types
Limestone on the plateau
Blue clay on limestone in the slopes

Vineyard Grape Varietals
98% Merlot - 2% Cabernet Franc

Average Vine Age
25 years

Viticulture
Certified HVE 3
"Culture raisonnée"
Soil tilling (4 ways)
Vine growth management adapted to
the climatic conditions

Harvest
Manual harvest
Double sorting: optical and manual

2023 harvest dates
September 11th to 29th

Winemaking
In thermo-regulated concrete &
stainless-steel vats
Gentle, controlled maceration &
extraction

Aging
16-18 months in French oak barrels
(50% new)

■ Château BÉLAIR-MONANGE

Saint-Émilion Premier Grand Cru Classé

Château Bélaïr-Monange traces its origins back to Roman times. Situated at the highest point of Saint-Émilion's limestone plateau, it has long been considered one of the region's very best crus. In 1850 it was ranked by Cocks & Feret as the leading wine of Saint-Émilion, a position it held well into the twentieth century.

Établissements Jean-Pierre Moueix purchased the iconic property in 2008 and immediately undertook extensive renovations of the vineyard, winery, underground quarries, and château in order to restore the cru to its earlier historic status. Originally known as Château Bélaïr, the property was renamed following the acquisition; in addition to its literal translation, 'my angel,' 'Monange' was the maiden name of Jean-Pierre Moueix's mother, Anne-Adèle, the first Moueix woman to call Saint-Émilion her home.

Château Bélaïr-Monange combines the terroirs of the most privileged sites of Saint-Émilion. The limestone from the central plateau parcels offers freshness, minerality, and delicate, lingering aromatics, while the dense, blue clay of the slopes provides intensity, length, and a unique elegance to the wine.

■ 2023 Vintage

After a generally mild and dry winter, punctuated by a few cold spells, the first leaves appeared on the vines on the 31th of March, which falls in line with the past ten years. A homogenous budbreak augured favorably for a promising harvest.

In April and May, stormy instability combined with above average seasonal temperatures increased the mildew pressure. However, thanks to the exemplary rapid response of our vineyard teams, these attacks were adeptly countered, saving our entire crop.

Flowering started early on the 23rd of May, with large quantities of pollen suggesting a harvest of remarkable amplitude.

The summer was unpredictable, with episodes in June of intense storms and high temperatures that were 3°C above the seasonal average. July was relatively cool, with light but frequent rainfall. The vines maintained their lead and véraison got under way, with the first coloured berries appearing on the 25th of July.

Green harvesting and meticulous grooming significantly reduced yields to foster ripening and uniformity of the crop.

August got off to a fairly cool start before tipping over to an intense heatwave from the 16th to the 24th, followed by a sudden drop in temperature. Hours of sunshine were below expectations, departing from the sunny character of recent vintages. In September, a heat wave struck again until the 11th, giving way to light rainfall, which encouraged full ripening.

The harvest took place under summer conditions from the 11th to the 29th of September.