



2022 VINTAGE

Appellation
Saint-Émilion Grand Cru

Classification
1° Grand Cru Classé

Vineyard size
26.5 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

Harvest dates
September 8th - 20th 2022

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.

2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%). A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer.

Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°). Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. Harvest began in September in beautiful anticyclonic conditions.

2022 was remarkable for the drought that persisted throughout the year (just 510 mm of rain Saint-Émilion and 458 mm à Pomerol compared with 944 mm on average) and for its record hours of sunshine in the summer: 1 175 hours, the most since 1949.