



2022 VINTAGE

Appellation
Saint-Emilion Grand Cru

Vineyard size
26 hectares (64 acres)

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

Vintage blend
100% Merlot

Average Vine Age
25 years

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

Harvest
Manual harvest
Double sorting: optical and manual

Harvest dates
September 8th to 20th 2022

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

Aging
12 months in French oak barrels
(30% new)

ANNONCE DE BÉLAIR-MONANGE

Saint-Émilion Grand Cru

■ ANNONCE de BÉLAIR-MONANGE

2nd wine of Château Bélaïr-Monange

Château Bélaïr-Monange traces its origins back to Roman times. Situated at the highest point of Saint-Émilion's renowned 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.

The vineyard 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.

An important restructuring of the property was initiated in 2008 immediately following the acquisition of the estate by Ets. Jean-Pierre Moueix. Another wine embodying the inherent qualities of the vineyard – minerality, concentration of red berries, balance and length – emerged in 2014: **ANNONCE DE BÉLAIR-MONANGE**

Produced in very limited quantities, ANNONCE enjoys the same attention as the Grand Vin: meticulous vineyard work undertaken with respect for the environment followed by a manual harvest once the grapes have reached optimal maturity. Vinification takes place in concrete and stainless-steel vats, where maceration and extraction are gentle and measured in order to allow the fruit its highest expression. The wine is then aged in French oak barrels.

Although ANNONCE exhibits great charm in its youth, a few years of cellaring or a few hours of decanting will be largely rewarded.

■ 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-Emilion 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.