

Château Bel Air

Castillon Côtes de Bordeaux

A wine with a beautiful bright and frank color and a perfect ripeness.

A nice intensity and density. Notes of candied fruits. More complex, smoky and jammy aromas with vanilla notes.

Velvety and coated tannins with a round side and coated tanins. Perfect to drink from now.

Ideal with veal ribs with chanterelles.

HISTORY AND GEOGRAPHICAL LOCATION: The noble house of Bellair (it is the spelling of the estate at the time), located in the district of Belvès de Castillon, has a long history which dates back 1627 at the time when Jean Dupoujet, owner of the place, was a squire of the king Louis XVIII. Since 1993, Château Bel Air has belonged to Mr Patrick David.

VINEYARD AREA: 55.5 hectares

SOIL: Well-drained clayey-calcareous plateaux with many pebbles and silexes.

GRAPE VARIETALS: 80% Merlot, 20% Cabernet Franc.

AVERAGE AGE OF THE VINES: 30 years

HARVESTING: Mechanical harvesting

VINIFICATION: Traditional vinification in thermoregulated cement vats. Cold prefermentary maceration during 3 to 4 days. Fermentation between 18 and 25°C. Maceration during 28 to 30 days.

AGEING: Ageing in cement vats.