



Château  
**LA ROSE BELAIR**

#### GRAPES VARIETES

Merlot 80%, Cabernet Franc 10%,  
Cabernet Sauvignon  
10 %

#### APPELLATION

AOP Bordeaux Supérieur  
Red

#### SOILS

Limestone-Clay, marl,  
gravel & flint



## CHÂTEAU LA ROSE BELAIR

Château La Rose Belair comprises 40 hectares of vines situated at Mouliets- et-Villemartin, near Saint-Emilion, in the department of the Gironde.

The property, an attractive stone building which has recently been renovated, includes private living quarters.

#### TERROIR

The vineyard enjoys a particularly favorable dominant exposition and rich geological diversity, with soils ranging from limestone clay, marl and gravel to flint. The grape varieties are principally Merlot, which covers practically two thirds of the vineyard, with some Cabernet Sauvignon and Cabernet Franc.

#### VINIFICATION

Harvesting takes place at night to avoid oxidization and preserve the aromas of the grapes which have attained optimum maturity.

The greater part of the blend is Merlot which offers fine fruit characters thanks to perfect maturity drawn from sun exposure.

The Cabernet- Sauvignon whilst being the secondary variety is nevertheless indispensable to the wine's structural balance.

The wine is made in the traditional manner in stainless steel vats with the grapes being destemmed and with temperature controlled fermentation. Selected yeasts ensure total control of the winemaking process.

The pressed wine is matured in separate vats and reincorporated in proportions determined by successive tastings. The most concentrated wines are matured in oak barrels, and after blending the wine continues to mature in bottle in an ambient cellar.

#### TASTING NOTES

This Bordeaux Supérieur shows a brilliantly limpid robe of deep ruby red. Intensely fruity on the nose, it reveals delicious aromas of small ripe red and black fruits (raspberry, blackcurrant) with a touch of spice. The seductive palate is smooth, elegant and well balanced, with pleasing fruit notes.

#### SOMMELIER'S ADVICE

Wine & food pairing: a wide range of dishes, cold meats, leg of lamb, duck breast or cheese.

Serving temperature: between 16 and 18 °C

Aging potential : Up to → 5 years



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