



CHATEAU *Villa Bel-Air*
GRAVES

CHÂTEAU VILLA BEL-AIR

AOC GRAVES WHITE 2013



Chateau Villa Bel-Air is located in Saint Morillon in the heart of the «Graves» appellation. This 18th century property was bought in 1988 by Jean-Michel Cazes and his family. From this date, the vineyards and the technical installations have been completely restructured. Advanced techniques are implemented in the renewed vines but the spirit in which they are tended perpetuate ancestral traditions. Today, Chateau Villa Bel-Air produces red and white wines which perfectly illustrate the finesse and complexity of Graves wines.

The terroir

The property is perched on an magnificent gravel brow. The soil is composed of Garonne gravel, and lies on a subsoil base of clay-limestone, partly ferruginous. The terroir also benefits from an advantageous micro-climate: the surrounding pine forests protect it from bad weather, and the proximity of the Garonne River mitigates both extreme heat and excess humidity.

The vintage

2013 was a year of frequent very cold weather and significant rainfall. These conditions disrupted flowering, triggering some heterogeneousness, and pointing to a late harvest.

Fortunately, July was a particularly hot month, making up a good deal for the delay in berry ripening. Excess water was absorbed by the surrounding vegetation, thereby fostering the development of the phenolic compounds in the white grapes. Picking began with the Sauvignon on 23 September. On harvesting, the Semillon proved to possess great quality. We were able to ensure excellent fruit quality by dint of several sortings in the harvest reception area.

Tasting note

The wine is a pale yellow colour with green glints. Delicate aromas of tropical fruits, grapefruit and litchi complement the subtle notes of vanilla and butter caramel, endowing the palate with a perfect balance between fat and acidity. The elegant finish is marked by freshlemony notes.

Vinification

After pressing, the white is fermented in oak barrels at low temperature.

Aging

Fermented in barrels and aged on yeast lees, 30% of them in new wood.

Grape varieties

65% Sauvignon, 35% Sémillon

Analysis

Alcohol: 13% vol.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION