



CHÂTEAU VILLA BEL-AIR

AOC GRAVES RED 2011



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

Affected by an overall rainfall deficit, the vineyard experienced heavy rains during the autumn of 2010. The harsh winter and mild spring – especially in April, with an average of 15°C – prompted early vine growth. Flowering began in May thanks to exceptional weather conditions. The particularly hot and dry June kept vine diseases at bay.

The first signs of veraison appeared in early July. Cooler, rainy weather slowed veraison. The first fortnight of August – very hot and sunny – promoted skin ripening and aroma concentration. The rest of the month was interspersed with stormy periods, subjecting the vineyard to the risk of botrytis, which was controlled.

The weather was mild for the grape picking, which began on 6 September for the Merlot and lasted until 22 September for the Cabernet.

Tasting note

A dark red colour shimmering with deep purple glints. A powerful nose revealing fresh notes of cassis and violet. The silky mouth displays an almost opulent fullness, with an aftertaste of red berries and woodiness with a subtle hint of vanilla. The finish is persistent on ripe tannins and a certain minerality.

Grape varieties

50% Merlot, 40% Cabernet Sauvignon,
10% Cabernet Franc

Ageing

20% new wood, one-wine and two-wine
barrels.

Vinification

Traditional vinification and long maceration (20 days) allowing gentle extraction of colour and tannins.

Analysis

Alcohol: 13% by Vol.

