



Château DE BEL-AIR

Lalande-de-Pomerol

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Appellation	Lalande-de-Pomerol
Owner	Michel de Laet Derache
Consultant	François Despagne
Vineyard size	15 hectares (37 acres)
Soil Types	Quaternary gravel on clay, iron-rich subsoil
Vineyard Grape Varietals	73% Merlot, 19% Cabernet Franc 8% Cabernet Sauvignon
Average Vine Age	37 years
Viticulture	«Culture raisonnée» Soil tilling or cover cropping Vine growth management adapted to the climatic conditions
Harvest	Mechanical, with sorting in the cellar
Winemaking	Parcellary, in thermo-regulated concrete vats
Aging	12-14 months in oak barrels (45% new, 45% 1-year barrels, 10% 2-year barrels)

■ History

Mentioned in the Cocks & Feret guides as one of the best wines of the appellation as early as 1922, Château de Bel-Air is situated on a sunny plateau that gently slopes southward. The historical quality of its wines and its privileged position, which guarantees the vineyard ideal sun exposure year-round, drew owner Michel de Laet Derache to acquire the property in 2011.

The vines, averaging 40 years of age, are planted on a terroir of gravel brought from the volcanic Massif Central by rivers during the quaternary era, with layers of iron-rich clay. In order to best express the nuances of the site, the vineyard is managed and vinified plot by plot, with a respect for the different ages of the vines, varietals, and rootstocks.

Vinification takes place in thermo-regulated concrete tanks. The wine is then mostly aged in oak barrels (45% new) for 12-18 months.

On the nose, Château de Bel-Air presents notes of red fruit and floral aromas; on the palate, a harmonious balance between flesh and tannins means it can be enjoyed after just a few years of cellaring. A delicate wine that is a perfect partner for refined dishes.