

CHÂTEAU BEL AIR

APPELLATION BORDEAUX CONTRÔLÉE

Vinification Process

The vines are between seven and 35 years old and are planted on clay and boulders soils. Machine harvested. Cellar contain cement and resin vats. Vinification is traditional. Vatting time varies between two and three weeks depending on. The year and determined after checks on maturity and tasting by oenologists.

Tasting Notes

The wine reveals blackberry, black cheery and violet aromas. Complex and pleasant, with blackberry and cedar flavors and Morello cherry finish.



AOC: Bordeaux appellation controlled

Country and Region: France, Bordeaux

Vineyard area: Caplong, Gironde

Age of Vines: 7-35 years

Varietals: 50% Merlot, 25% Cabernet Franc and 25% Cabernet Sauvignon



Wine-Cask Imports * Hudson, MA

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