

Inspiration abounds around this charming Italian-style mansion set in the Graves region...

CHATEAU VILLA BEL-AIR

Graves — France

A Historical Property

Chateau Villa Bel-Air is located in Saint-Morillon in the heart of the “**Graves**” appellation. In the **18th century**, Louis Dufaure, Marquis de Lajarte, a councillor in the Bordeaux Parliament, built a beautiful classical mansion on the site of the Bel-Air wine property. Today, the interior design of the property is classified a **Historical Monument**.



The spirit of Villa Bel-Air was born at the beginning of the 20th century, when the park was complemented by water features and sculptures reminiscent of charming Italian villas.



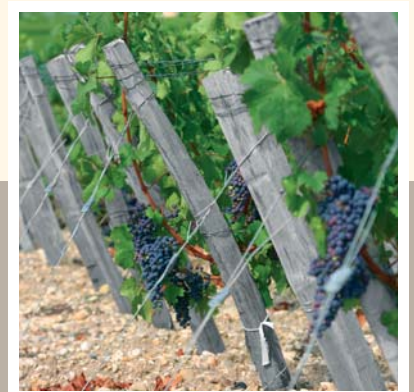
Villa Bel-Air Revives

After a long dormant period, the property was bought in **1988** by **Jean-Michel Cazes** and his family. From this date they completely **restructured the vineyards** and the technical installations. 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 a **red and a white wine** that are both typical of the terroir and their grape varieties. Furthermore, they perfectly illustrate **the finesse and complexity of Graves wines**.

« The property has undergone numerous improvements aimed at heightening the quality of the vineyard and its wines (...) Many wine lovers have yet to discover the excellence of this great wine. »

Robert Parker 2005



An Exceptional Terroir

Villa Bel-Air is found close to La Brède in the village of Saint-Morillon, the heart of **the Graves appellation**. At the entrance to this charming village, the property is perched on a magnificent gravel brow overlooking the Gatomor Valley. The soil is composed of **Garonne gravel** and lies on a **subsoil base of clay-limestone, partly ferruginous**.

This 50 hectare vineyard covers one uninterrupted area. The **Cabernet Sauvignon** is planted on the warm gravel of the plateau, while the **Merlot, Sauvignon** and **Semillon** are planted on the slopes that offer freshness.

The terroir of this property also benefits from an **advantageous micro-climate** that is ideal for winemaking. The surrounding pine forests protect it from bad weather and the proximity of the Garonne River mitigates both extreme heat and excess humidity. These **exceptional conditions** combined with important drainage, allow the Bordeaux grape varieties to fully express their finesse.



The Graves region is looked upon as the historical birthplace of Bordeaux's vineyards.

Exemplary Vine Management

Permanent grass cover crop is a technique used in the vineyards of Villa Bel-Air. As a result, the grass absorbs the water and the nutrients from the top layer of the soil, and forces the vine roots to go deeper and deeper to find nourishment.

Throughout the year, **de-budding, leaf-thinning** and

crop thinning are performed by the technical team. All of these manual operations ensure the perfect health and maturity of each bunch. The harvested grapes are then transferred onto a modern sorting table to remove all remaining vegetal matter. They are then put into a vat room that contains 15 stainless steel thermo-regulated tanks.

Thanks to the meticulous care taken in the vineyard, the grapes harvested are sun-drenched, full of sugar, colour and ripe tannins.



Chateau Villa Bel-Air Red



The colour and tannins of the wine are delicately extracted by employing **traditional vinification methods** and **long maceration** (20 days). The resulting wine combines **power and refinement**. It exhibits a deep purple-crimson robe, a nose of violets and ripe red fruits with hints of vanilla oak. A structured wine with an ample, round finish enhanced by liquorice tannins.

Average age of vines: 18 years old

Grape Varieties: 40% Cabernet Sauvignon, 50% Merlot, 10% Cabernet Franc

Ageing: 12 months in new oak barrels

Bottling: During spring, the second year following harvest

Chateau Villa Bel-Air White



Chateau Villa Bel-Air white is an **extremely elegant** wine. Its floral nose releases notes of citrus fruits (lemon, grapefruit) and tropical fruits (mango, pineapple). The first impression on the palate is supple and round with a nice buttery, oaky and vanilla finish. The technique of stirring the lees brings out structure, volume, fatness and roundness.

Average age of vines: 18 years old

Grape varieties: 65% Sauvignon Blanc, 35% Semillon

Ageing: On the lees with regular stirring during 9 months in new oak barrels

Bottling: During summer, the second year following harvest



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