



CHÂTEAU VILLA BEL-AIR

AOC GRAVES WHITE 2015

Château 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 Grave wines.

The terroir

The property is perched on a 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

After a winter characterised by mild temperatures and some rain, although not excessive, the soils were well-loaded with water without being overly damp, enabling the vines to bud evenly.

The very favourable conditions which set in from the beginning of the summer ensured that flowering was concentrated in the first half of June.

The summer became very hot and dry from 25 June and the vines were faced with significant water stress, resulting in relatively small-sized grapes. However, from late July onwards a series of rainy spells and a drop in temperature brought back good ripening conditions and enabled the aromatic potential of the white grape varieties to be preserved.

The Sauvignon Blanc and Semillon harvests were completed between 1 and 8 September in a sunny climate. The weather conditions of the summer season were particularly beneficial to Semillon, which did not suffer from any parasites and is offering perfect balance as well as great aromatic potential.

Tasting note

A pale yellow colour with hints of green, this wine has a delicate bouquet sustained by broom, jammy fruit and pear notes. On the palate, the delicate vanilla and butter caramel notes reveal the wine's oak aging. The roundness and richness of the finish merge with hints of lemongrass, leaving the wine wonderfully balanced.

Grape varieties

65% Sauvignon, 35% Sémillon

Analysis

Alcohol: 13% vol.

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.



FINE WINE AMBASSADOR
J.M. CAZES SÉLECTION