

CHÂTEAU BEL-AIR ORTET SAINT-ESTÈPHE - 2016

Real craftsmanship is accomplished in this tiny vineyard... Step by step, on this unique terroir, is it possible to produce a wine of truly rare power and generosity? Each new vintage delivers a great classic.

The vineyard of Château Bel-Air Ortet, situated up against the village of Saint-Estèphe, benefits from an essentially gravely and remarkably well-drained sub-soil. Its wines with their deep tannins are full-bodied and harmonious.

As with all the truly great wines from Saint-Estèphe, a few years in the cellar will enhance all their outstanding qualities.

THE VINEYARD

Location : Saint-Estephe Terroirs : Gravelly hilltops Surface area : 3,5 hectares. Planting density : 8 000 Vine / hectare.

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Yield : 52 hectoliters / hectare. Grapes varieties : Merlot, Cabernet-Sauvignon Average age of the vine : 25 years.

THE WINE

CHÂTEAU BEL-AIR ORTET

Blend 52% Merlot, 48% Cabernets.

Vinification

Cold maceration for a 4 days then still fermentation for 32 days at 27°C.

Ageing

Put into barrels as soon as the fermentation is finished, ageing in French barrels for 12 months, 35% new barrels.

Ageing potential

Ready to drink now, this wine will reach its full potential around 2024/2026.

Tasting

Intense colour; very complex nose with slightly smoky vanilla notes. The palate reveals roasted aromas (coffee, cocoa) and dense tannins from fully ripened grapes. A very generous, well-balanced wine.

Food Pairing

Enjoy with red and white meat and also with soft cheese.

AWARDS

1 star, Guide Hachette des Vins, 2020



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CHATEAU BEL-AIR ORTET

SAINT-ESTÈPHE

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