

# LES HAUTS DE BEL AIR

## AOC Bordeaux Red

**OWNER/COMMUNE** Maison Sichel / Saint Macaire

### PITCH

A good, modern Bordeaux red made only from selected grapes sourced from partner growers. les Hauts de Bel Air Red is rich, round and very approachable. Bottled early - only 6 months after the harvest - and aged in vat rather than barrel, the wine has lots of fruit on the nose and soft, supple and balanced on the palate. Enjoyment and satisfaction guaranteed.

### BACKGROUND

Maison Sichel has always held the view that, as a wine producer based in Bordeaux, the level of quality of our AOC Bordeaux wines should be irreproachable and consistently high. To this end, forty years ago, we became the first négociant in the region to invest in a vinification cellar. In creating Cave Bel-Air, we broke out of the mould of the traditional Bordeaux merchant or négociant to become, in New World parlance, a winery, responsible for the quality of its wines at every stage, from grape to bottle. Cave Bel-Air vinifies grapes from some 200 hectares of vines, making red, white and rosé AOC Bordeaux wines. It works in partnership with a limited number of growers, who all adhere to a Charter of Quality that covers all aspects of viticulture, such as how the vines are trained, how often they are treated against pests and disease and which products are used, control of yield levels and, finally, when and how the grapes are harvested.

**SURFACE** 150 Ha for the red wine

**AVERAGE AGE OF VINES** 30 years

**GRAPE VARIETIES** Merlot, Cabernet Sauvignon, Cabernet Franc.

### TERROIR

Clay-limestone soils on the slopes of the Right Bank of the Garonne river and Boulbène in the Entre-Deux-Mers region.

### WINEMAKING/MATURING

Selection of various plots of vines is done before the harvest. Once the grapes are judged by Sichel's technical team to have reached perfect ripeness, the grapes are picked and sorted so that only the best are used. The grapes are vinified traditionally: once the bunches have been de-stemmed, the berries go into temperature controlled stainless steel vats and are fermented at between 30 to 32°C to maximize the extraction of colour and flavour. They are kept at this temperature until the vats are run off and the free-run wine obtained. The cap is then gently pressed (using a pneumatic press) to extract supple, ripe tannins. The wines go back into vat for the malolactic fermentation.



 **VINTAGE 2015**

 **Alc: 13% vol**

### TASTING NOTES

The quality of the terroir and the passion and effort made throughout the year in the vineyard to attain perfect maturity were the key to the success of it very great vintage 2015 of the Bordelais. Hauts de Bel Air 2015 is a perfect illustration of this. It displays a sombre garnet hue with deep purple tints. The intense, vinous nose of red fruit, blackcurrant and blackberry is proof of the quality of the grapes that went into making it. The palate is unctuous and rounded, with a balanced structure characteristic of its terroir but without asperity. A charming and pleasant, mature array of sensations in a wine that is ready for drinking immediately but deserves waiting for a little longer.

### AGEING

Ready for drinking from 2016; can be laid down for several years.

### Blend

70% Merlot - 30% Cabernet

### BOTTLING

Bottled by Maison Sichel

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