

BEL-AIR DE SIRAN HAUT-MÉDOC

*A vineyard belonging to the Miaillhe family for six generations.
Carefully vinified by Siran's team who mainly grow Merlot
and Cabernet Sauvignon, to create a fine
and elegant wine with a long finish.*

Bel-Air is a distinguished Haut-Médoc !



APPELLATION	Haut-Médoc
AREA	2 hectares
PRODUCTION	1,5 hectares
SOIL	Terrace of deep sandy gravel soil
GRAPE VARIETIES	Merlot 50% and 50% Cabernet Sauvignon
AGE OF THE VINES	9 years old
DENSITY FARMING	9,000 feet /hectare
METHOD	Sustainable viticulture with no chemical treatments except for the compulsory treatment for "flavescence dorée"
PRUNNING PRACTICE	Guyot double Bordelais with disbudding
WORKS	Soil ploughing, organic fertilization Ventilation of vegetation: manual trimming, leaf stripping and cluster thinning Voluntary crop limitation
HARVESTING	Manual harvest in small crates with manual sorting on table Intra-plot selection
VINIFICATION	Fermentation in stainless steel vats Pumping over and releasing depending on the batches Vatting period of 18 to 24 days
AGING	12 months with French new oak wood
TECH. DIRECTOR	Marjolaine Defrance
MANAGING TEAM	Edouard Miaillhe

