

CHÂTEAU DASVIN-BEL-AIR



HAUT-MÉDOC BORDEAUX, FRANCE

The Haut-Médoc appellation is located in the southern part of the Médoc, north of the city of Bordeaux, famous around the world for its great wines for centuries.

This entire region is naturally predisposed to making fine wine: beautiful gravelly rises deposited by the Garonne River thousands of years ago as well as an oceanic climate with mild winters and relatively dry summers. The light gravel soil is ideally suited to Cabernet Sauvignon whereas the deeper clay soil is perfect for Merlot.

Known for being subtle and elegant, these wines are characteristically vivacious, generous and powerful on the palate and have excellent ageing potential.

DESIGNATION

CHÂTEAU DASVIN-BEL-AIR | HAUT-MÉDOC

VARIETY

56% Cabernet Sauvignon, 35% Merlot, 9% Petit Verdot

VINEYARD

Located in the Blanquefort area of the Haut Medoc, the Dasvin-Bel-Air vineyard is 12 hectares on two different soil types: Thin gravel, sand and yellow arenite as well as, Garonne gravel on clay subsoil. Vine density is 6,500 stocks per hectare. The varietals are 56% Cabernet Sauvignon, 35% Merlot, and 9% Petit Verdot. Sustainably farmed.

PROCESS

Carefully selected and sorted after harvest followed by a complete destemming. Grapes are fermented in stainless steel vats with temperatures maintained between 28° and 30°C. Pumping over of the cap occurs three times a day with long maceration. 70% of the wine is aged for 16 months in oak barrels (15-25% new), the remaining 30% remains in stainless steel.

TASTING

With a dominance of Cabernet Sauvignon from classic gravel soil, this wine is firm and structured. Ripe with blackberry fruits and acidity to balance. Dasvin-Bel-Air has a tightly knit bouquet that demands coaxing. Quite tertiary in style with autumn leaves emerging with time. The palate is medium-bodied with grainy tannins, nicely balanced with supportive acidity. Drink over the next decade.