



















DOMAINES HENRI MARTIN

\$31.75

* Suggested retail price

Château Bel Air Gloria
Haut Médoc Cru
Bourgeois 2016

	Product code	12116246
	Licensee price	\$27.43
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Haut-Médoc
	Classification	Cru bourgeois
	Varietal(s)	Cabernet Sauvignon 75 %
	Varietal(s)	Merlot 23 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar content	1
	Closure type	Cork
	À boire	Aging up to 10 years

ABOUT THIS WINERY

Coming from a Medoc family for more than three centuries, Henri Martin, grandson of a cellar master from Château Gruaud-Larose and son of a cooper from Beychevelle, was a man as daring as he was visionary, who left its mark in the history of the Saint-Julien vineyard. All the properties now represent just over 100 hectares and are developing in the continuity of this pioneering and dynamic man.

TASTING NOTES

A pretty deep and brilliant color with garnet reflections. On the nose, the bouquet is pleasant, on fruity notes of blackcurrant and blackberry with hints of vanilla. The attack is round and on the fruit with round and enveloping tannins which give way to a balanced and persistent finish. Serve with lamb skewers, stuffed poultry, or a piece of beef cooked with vine shoots, accompanied by small hash brown vegetables.

PRODUCT NOTES

The vineyard, located in Cussac-Fort Médoc on the edge of Saint-Julien-Beychevelle facing the Gironde, is planted on a rich terroir, which often gives a generous, heady and very colorful character to the wine produced. Soil composed of beautiful gravelly ridges and a basement

<https://www.frechette.vin>
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made up mostly of blue clay.



PRODUCTION NOTES

Manual harvest. Traditional vinification in temperature-controlled stainless steel vats. Aging for 12 months in barrels, 25% of which are renewed each year.

DHM
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