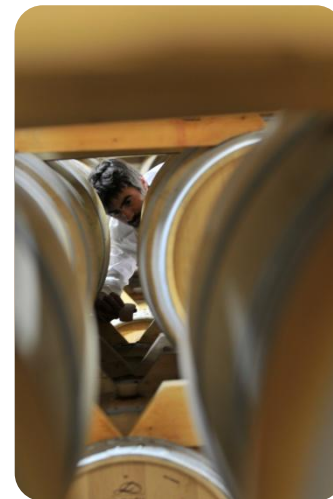


CHÂTEAU DE BEAUREGARD-DUCOURT



Acquired in 1973 by our family, this historical property in Entre-Deux-Mers overlooks a vineyard planted on a large south-facing hillside. During 2000s the estate was redesigned in order to optimize the micro-terroir related to the particular topology of the place but also to limit soil erosion on the steep slopes.



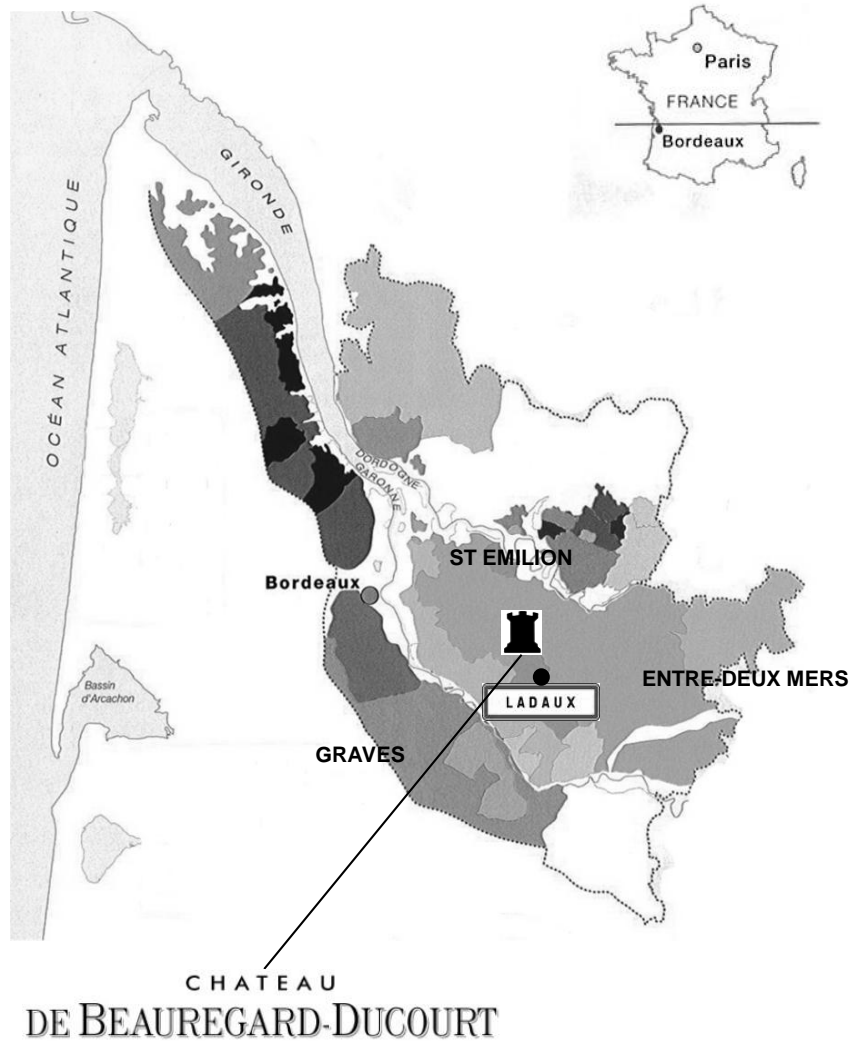
CHÂTEAU DE BEAUREGARD-DUCOURT

Location

Located in the commune of Targon in the heart of the appellation Entre Deux Mers, the vineyards of this property is mainly located on a large natural slope facing the Château. This particular topology associated with the nature of clay and limestone soil provides a natural drainage of excess of water for an optimal grapes maturity.

Surface : 57 ha (140 acres) Sustainable agriculture.

- Red vines (39 ha) (96 acres) Cabernet Sauvignon, Merlot
- White vines (18 ha) (44 acres) Semillon, Sauvignon



CHÂTEAU DE BEAUREGARD-DUCOURT

Historical Facts

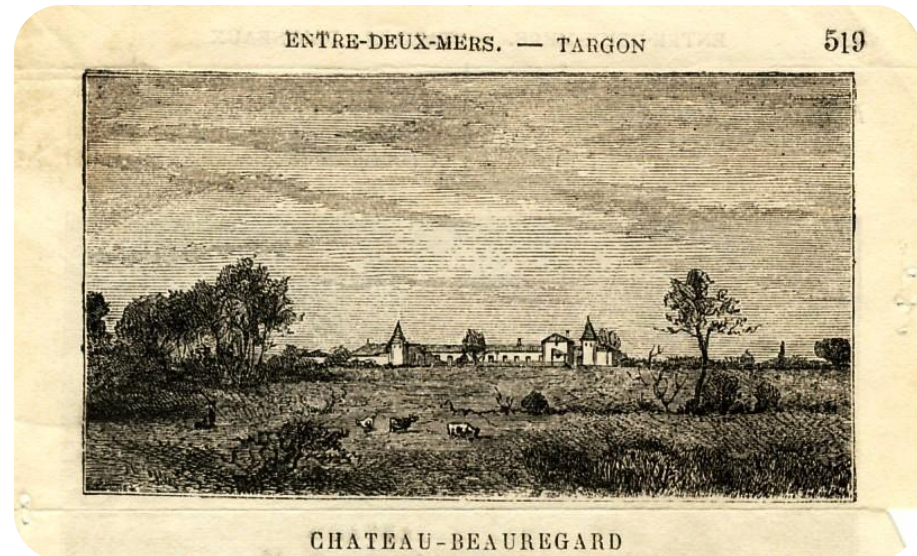


Vestiges of Commandry of
Montarouch

The Château was built by local notables named Beauregard during the 17th century. Initially, it was a relay depending on the Commandry of Montarouch established in the 12th century.

At the end of the 19th, the property changed of ownership and different investors succeeded each other. In 1973, Henri Ducourt and his 3 children took advantage of the opportunity to buy the vineyards facing the Chateau.

Since 1973, the property has been part of the Ducourt's Family heritage.



CHÂTEAU DE BEAUREGARD-DUCOURT

The Wines

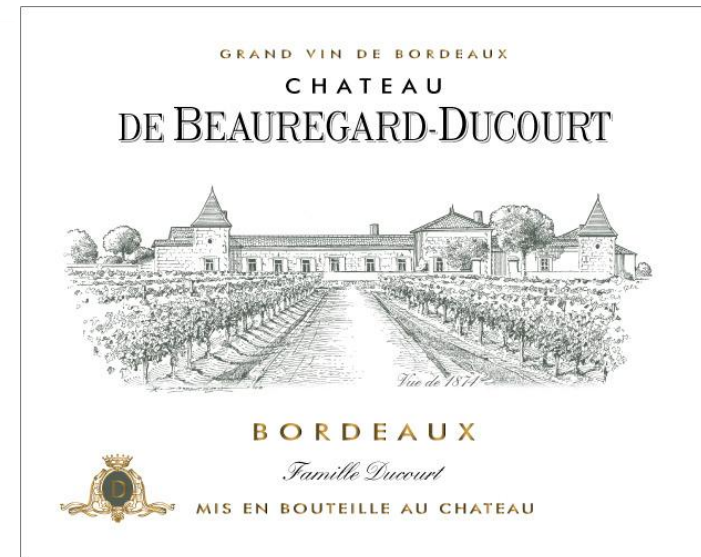


AOC Bordeaux Red :

Technique : Cold-skin maceration in stainless steel tank with thermo regulated temperature ageing during 12 months in oak barrels.

Tasting Notes : Great dark ruby colour. The nose is elegant with black cherry & raspberry notes along with integrated oak fragrance. In mouth, it is round & full bodied with a long fruit driven palate, supported by mineral trace.

Food & Wine matching : Perfect with pork, lamb, red meat, venison and cheeses. Also a good match with gentle spicy foods .



Total production is approximately : 215 000 bottles



CHÂTEAU DE BEAUREGARD-DUCOURT

The Wines

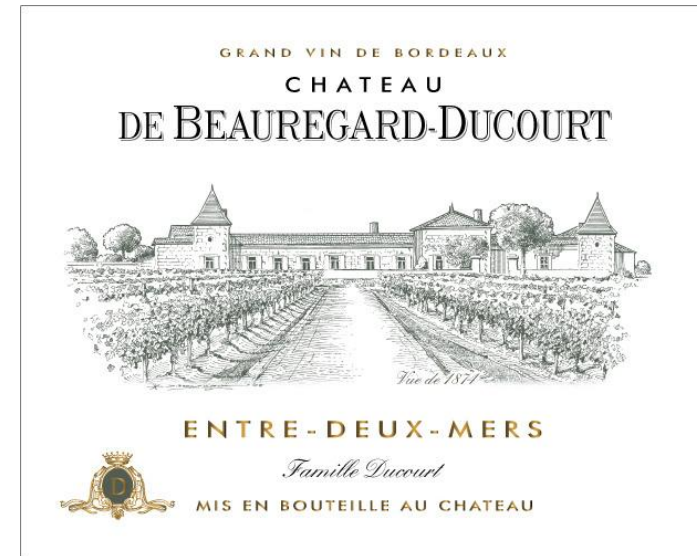
AOC Entre Deux Mers white :

Technique : Cold-skin maceration for 24h in stainless steel tank with thermo regulated temperature (16-18°C), ageing on lees until bottling.

Tasting notes : Pale straw with green hues. The nose is fresh with citrus and floral aromas. In mouth it is well-structured. Lingering finish, powerful, round and elegant at the same time.

Food & Wine matching : As an aperitif, with fish, seafood, seasonal asparagus.

Total production is approximately 150 000 bottles.





CHÂTEAU DE BEAUREGARD-DUCOURT

The Wines

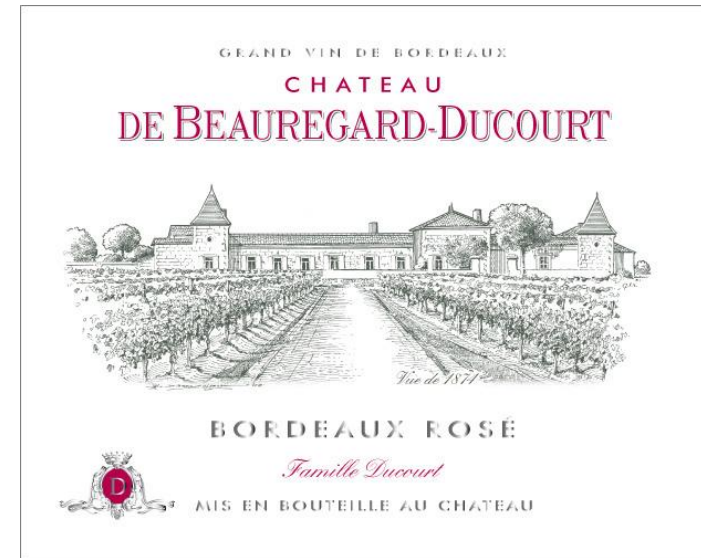
AOC Bordeaux Rosé :

Techniques : Cold-skin maceration for 24h in stainless steel tank with thermo regulated temperature (16-18°C), ageing on lees until bottling.

Tasting notes : Be surprised by its bright color, this wine will seduce you with its floral and fruity nose. Refreshing and elegant on the palate. A wine to drink chilled for any occasion.

Food and Wine matching : As an aperitif, with delicatessen, pizza, chicken , salad.

Total production is approximately 70 000 bottles.



CHÂTEAU DE BEAUREGARD-DUCOURT

Reviews



White - Vintage 2010 – Guide Hachette 2012 – citation

'Pale yellow wine with hints of grey, nose of citrus, boxwood and white flowers. The mouth is heightened by a fresh minerality. '

Red – Vintage 2010 - Decanter magazine - 85/20

'A modern style from the reliable and attentive Ducourt family. This is excellent quality, relatively inexpensive Bordeaux that offers clean blackcurrant, cedar and loganberry notes.'

Rosé – Vintage 2009 - Guide Hachette 2011 – 1 star

'The nose is an example of elegance, red fruit stand alongside violet, while revealing itself young and fresh. A supreme delight in the mouth with notes of citrus which tantalizes the palate with vivacity.'

Red - Vintage 2008 - Wine Enthusiast (Roger Voss) - 88/100

'With good density and some richness, here is a wine that offers fruit as well as structure. The spice, black fruits and dry tannins hang well together, the acidity showing through to underline the ripe fruit.'



CHÂTEAU
DE BEAUREGARD-DUCOURT

Contacts

« Our family has been producing quality wine with passion, respect for the land and care for our customers since 1858 »

Bernard Ducourt



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