

CHÂTEAU
DE BEAUREGARD-DUCOURT

— ENTRE-DEUX-MERS —



« Ripe and herbaceous, there is a great zing to this wine. It has crisp grapefruit and lemon flavors, pushing through the green apple skin texture. A real seafood wine.»

(Roger VOSS - Wine Enthusiast)



Sauvignon, Sémillon



Aperitif, fishes, seafood



Ideally within 3-5 years



Best served 50-54 °F

www.ducourt.com

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