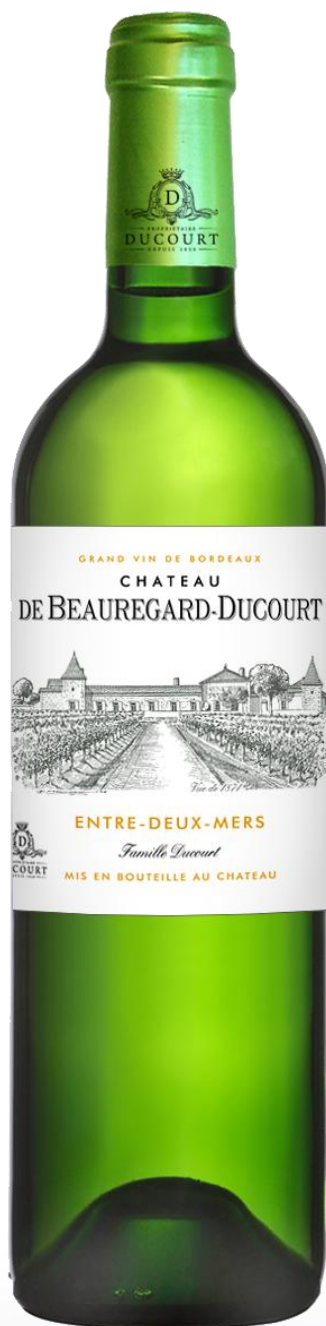




CHATEAU DE BEAUREGARD-DUCOURT

ENTRE-DEUX-MERS



The chateau building of this great historic Entre-Deux-Mers property, which our family bought in 1973, overlooks a vineyard that is planted on an expansive south-facing slope. This very particular topology that brings with it clay-limestone soils is favourable for natural drainage and perfectly ripe grapes.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 17.5 hectares

Soil type : Clay-limestone

Grape varieties : Semillon, Sauvignon Blanc

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness and pressing

Fermentation : Beginning of the cold alcoholic fermentation (12°C), then an increase in temperature to finish fermentation at 20°C

Ageing : Ageing on lees in thermo-regulated stainless steel vats

Average annual production : 135 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Pale yellow with greenish tints

Nose : White flowers and citrus aromas

Mouth : Balanced, with floral notes. Good finesse on the finish

Food pairings : Aperitif, fish, seafood