



# CHATEAU DE BEAUREGARD-DUCOURT

BORDEAUX ROUGE

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 soil :** 36,5 hectares

**Soil type :** Clay-limestone

**Grape varieties :** Merlot, Cabernet Sauvignon

**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 :** Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation :** Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel tanks at around 18°C.

**Ageing :** Ageing in oak barrels and stainless steel vats

**Average annual production :** 250 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Deep red with a purplish tint

**Nose :** Pleasant aromas of cherry, raspberry and blackberry with a final note of vanilla

**Mouth :** Robust and well-rounded, with supple tannins and a lasting finish

**Food pairings :** Charcuterie, tapas, red meat, white meat, cheeses

