

CHATEAU DE BEAUREGARD-DUCOURT



The château 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 favorable for natural drainage and perfectly ripe grapes.



CHATEAU DE BEAUREGARD-DUCOURT

Location

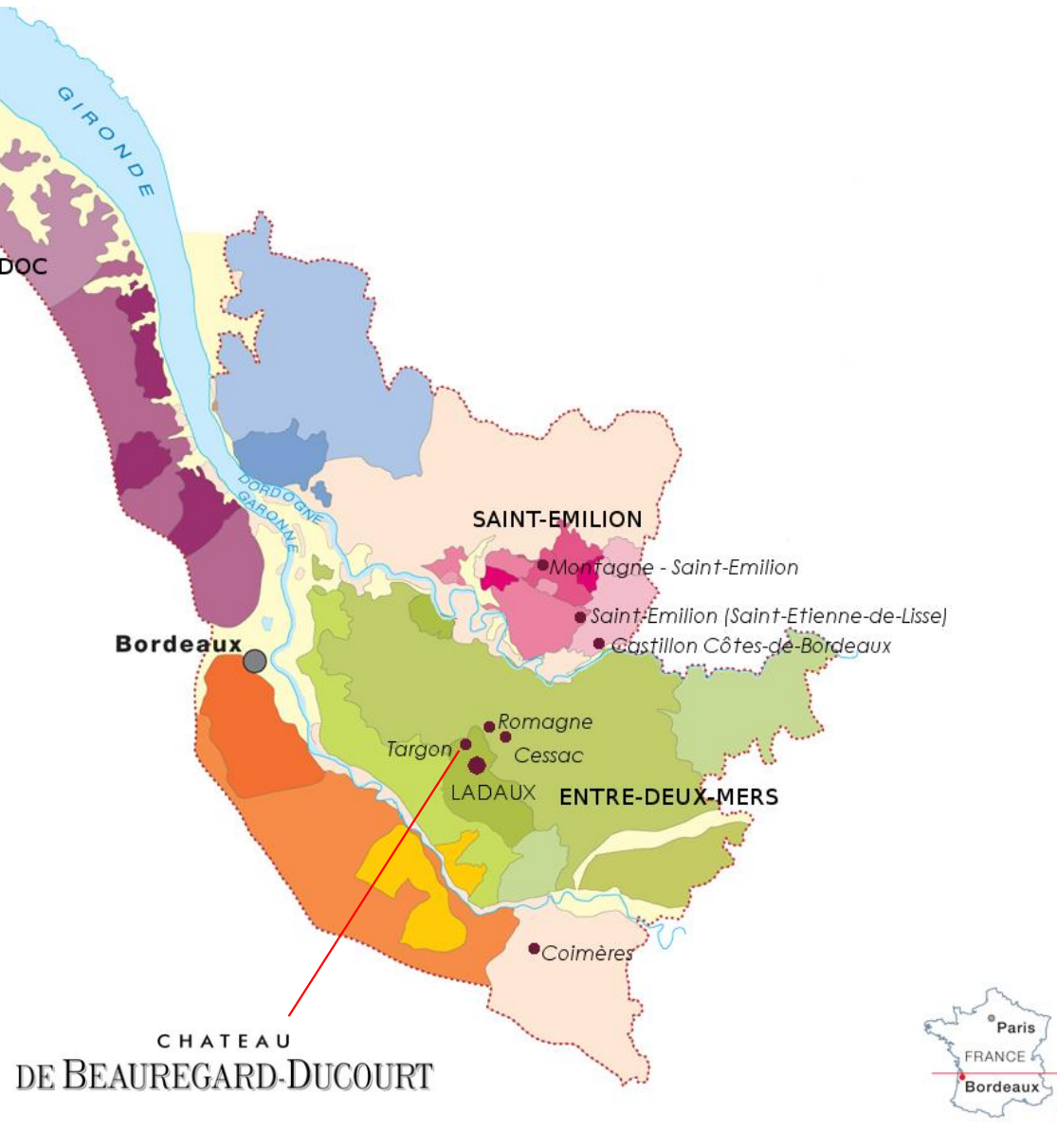
Most of this vineyard, located in Targon, at the heart of the Entre-Deux-Mers appellation, is planted on a large natural slope, facing the château.

The property was reshaped in the 2000s in order to match the particular topology with the grapes varieties planted and to limit the erosion due to steep slopes.

Surface : 57 ha

Red vines (39ha) of Cabernet Sauvignon and Merlot

White vines of (18 ha) Semillon and Sauvignon



CHATEAU DE BEAUREGARD-DUCOURT

History



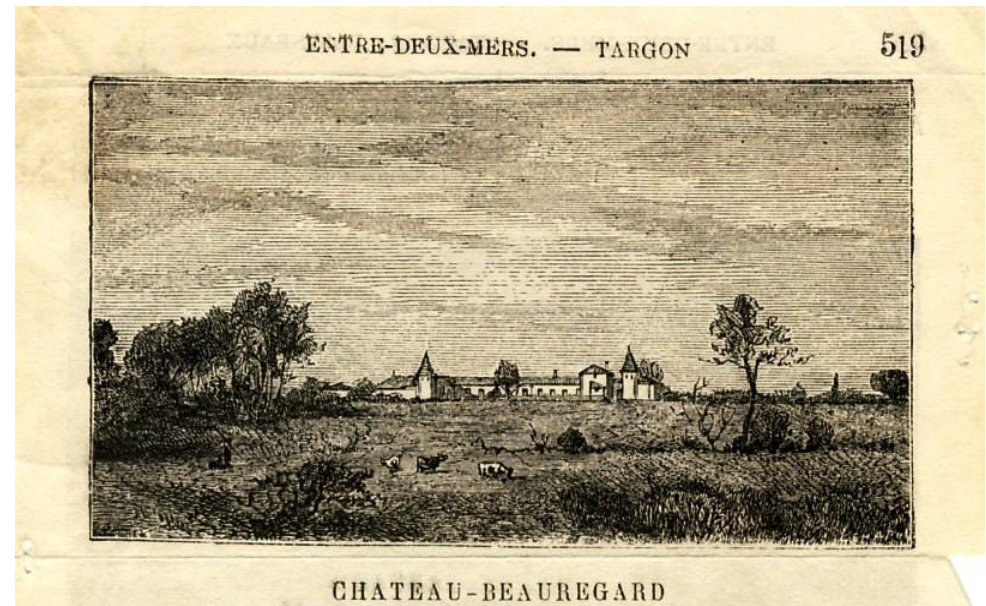
Vestiges of Commandry of
Montarouch

The Château was built by local aristocrats named de Beauregard during the 17th century. It was then a relay depending on the neighboring Commandry of Montarouch, established in the 12th century, and the Knights of the Order of Malta.

At the end of the 19th century, a new ownership and several investors succeeded one another at the head of the estate.

In 1973, Henri Ducourt and his children had the opportunity to take over the vineyard facing the Château.

Since then, the property has been part of our family's heritage.



CHATEAU DE BEAUREGARD-DUCOURT

The wines

AOC BORDEAUX RED

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 vats 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



CHATEAU DE BEAUREGARD-DUCOURT

The wines

AOC BORDEAUX RED

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 vats at around 18°C.

Ageing : Ageing in oak barrels and stainless steel vats

Average annual production : 50 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Deep red with a purplish tint

Nose : Pleasant aromas of ripe black fruits, coffee & vanilla.

Mouth : Robust and well-rounded, with supple tannins and oaky character.

Food pairings : tapas, red meat, bbq, spicy food, cheeses



CHATEAU DE BEAUREGARD-DUCOURT

The wines

AOC ENTRE-DEUX-MERS

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 a 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



CHATEAU DE BEAUREGARD-DUCOURT

The wines

AOC BORDEAUX ROSÉ

THE WINE

Harvest : Machine harvesting in the cool, early morning

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

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

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

Average annual production : 22 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

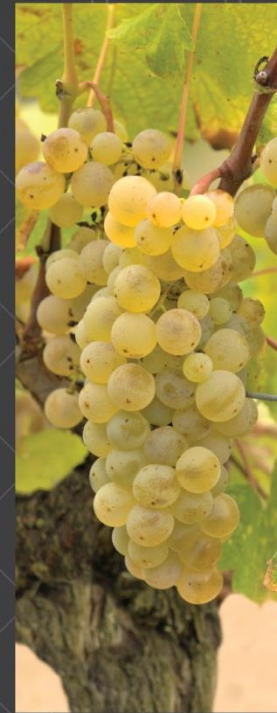
Colour : Bright pink cherry hue

Nose : Intense aromas of cherry with delicate floral notes

Mouth : Frank attack and an harmonious finish.

Food pairings : Aperitif, charcuterie, fish, pizza, poultry





BORDEAUX - ENTRE-DEUX-MERS - BORDEAUX SUPÉRIEUR
CASTILLON CÔTES DE BORDEAUX - MONTAGNE SAINT-EMILION
SAINT-EMILION

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