



# CHATEAU DE BEAUREGARD-DUCOURT

BORDEAUX ROSÉ



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

**Food-pairings :** Aperitif, fish, seafood, pizza, poultry