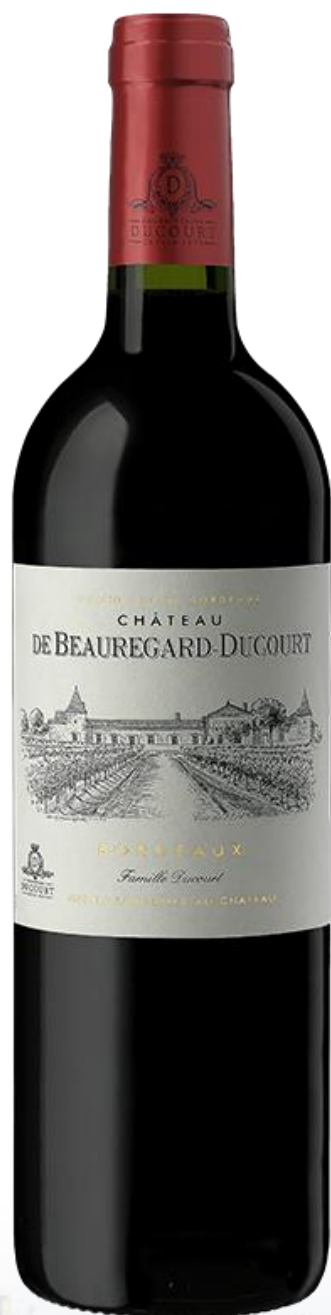




CHATEAU DE BEAUREGARD-DUCOURT

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