

CHÂTEAU DE BEAUREGARD-DUCOURT

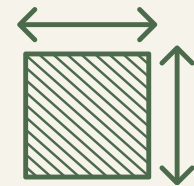


THE VINEYARD

Acquired by our family in 1973, the château resides on this large, historic estate in Entre-Deux-Mers, and overlooks the vineyard planted on an impressive, south-facing slope. The distinctive topology combined with clay-limestone soils promotes natural drainage and optimum grape-ripening.



AOC Bordeaux
AOC Entre-Deux-Mers



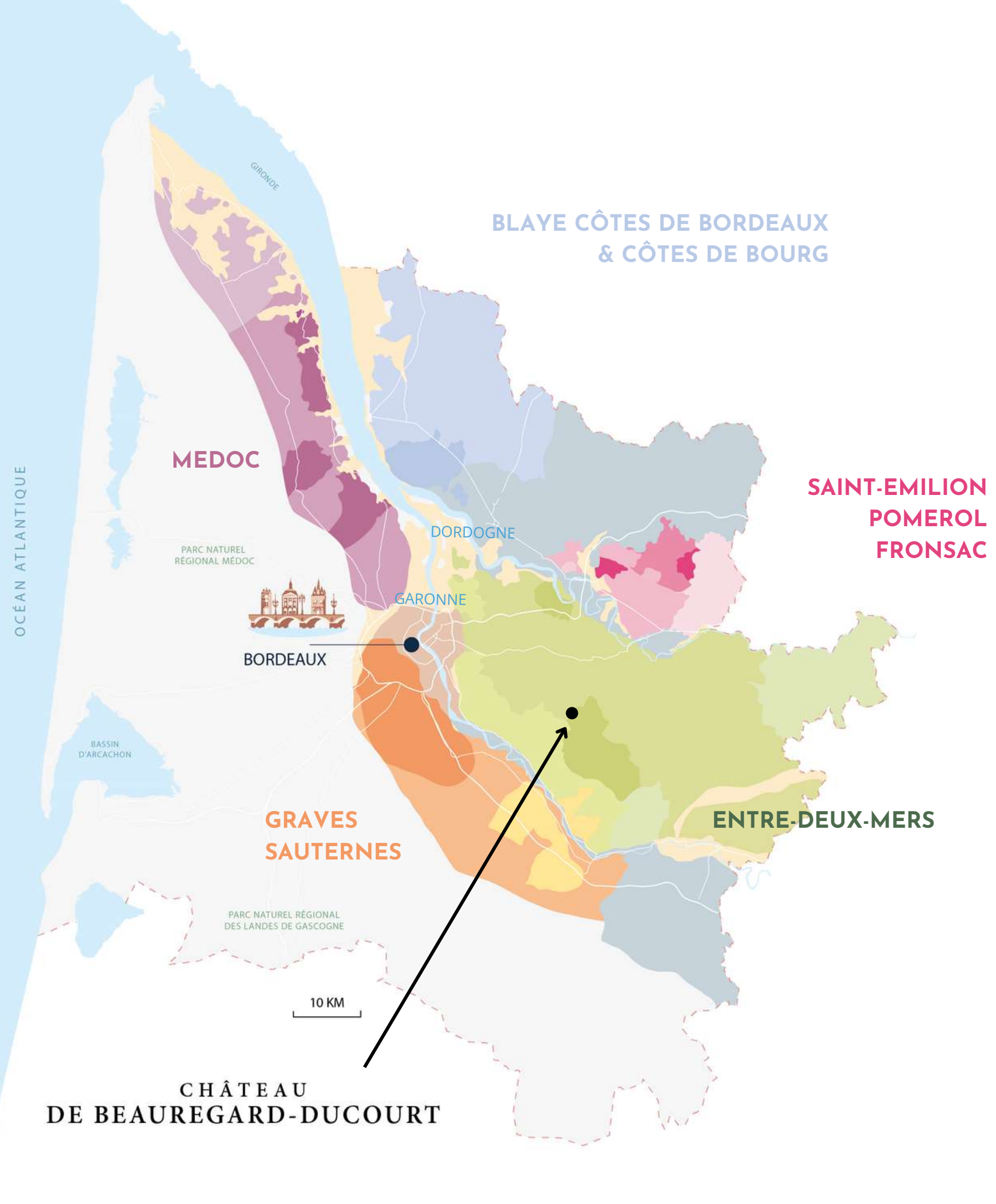
58.8 ha



Clay-Limestone



4,500 pieds / ha



LOCALISATION



HISTOIRE

A 17th-century Château built by local notables bearing the name Beauregard, it originally served as a relay attached to the nearby Commandery of Montarouch, established in the 12th century and linked to the Knights of the Order of Malta.

At the end of the 19th century, the property changed hands several times, passing through a succession of investors. In 1973, Henri Ducourt and his children seized the opportunity to acquire the vineyard facing the château.

Significant work was then undertaken, including the restructuring of the vineyard and the adaptation of viticultural practices to the site's topography. These improvements helped to limit soil erosion on the slopes while revealing the diversity and richness of the individual plots.

Today, Château Beauregard-Ducourt fully embodies the spirit of our family, producing precise, balanced wines that remain true to their terroir, crafted with both rigour and simplicity.



CHÂTEAU DE BEAUREGARD-DUCOURT RED

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels and stainless steel tanks.

Average annual production: 250,000 bottles



TASTING



2022 VINTAGE

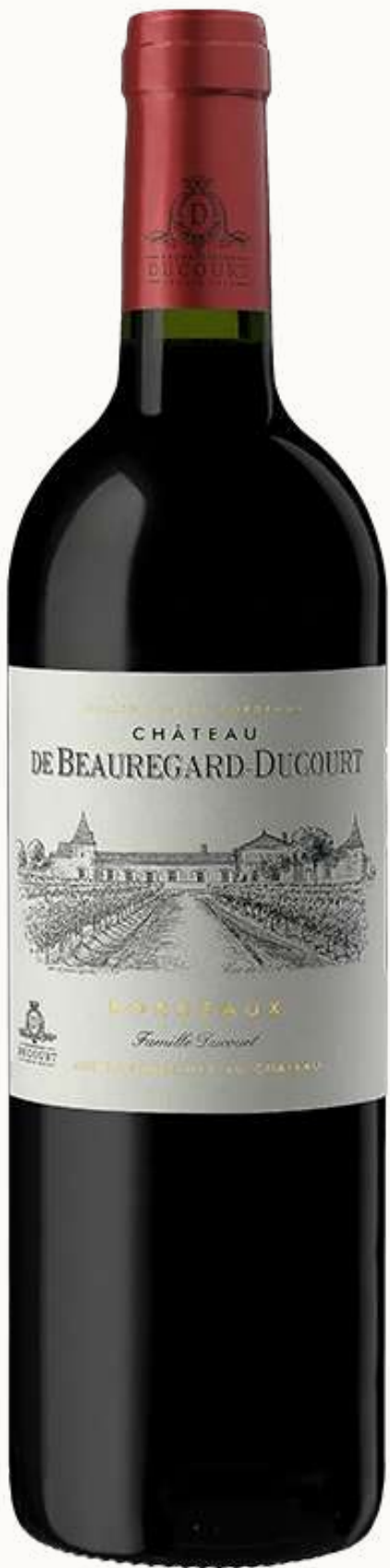
92 POINTS – DECANTER

“Blueberry, black cherry and raspberry nose. The palate is ripe and fleshy, with floral notes, plummy flavours, and good weight. ”

2022 VINTAGE

90 POINTS - JAMES SUCKLING

“This is bright and nicely filled with fruit, as well as hints of cedar and spices. Medium-bodied with dry, slightly chewy tannins and a juicy aftertaste. Merlot and cabernet sauvignon.”



COLOUR

Deep ruby with purple highlights

NOSE

Crunchy red fruit aromas, with notes of cherry and raspberry

MOUTH

Supple, light, and fresh

FOOD & WINE PAIRINGS

Cured meats, tapas, red meats, white meats, cheeses

CHÂTEAU DE BEAUREGARD-DUCOURT

BLACK LABEL

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels and stainless steel tanks.

Average annual production: 50,000 bottles



TASTING



2019 VINTAGE 90 POINTS - JAMES SUCKLING

“Aromas of ripe plums, blueberries and dark chocolate, together with hints of toasted oak and tar. Medium-bodied with chewy tannins and ripe, creamy fruit character. Rich finish. Merlot.”

2020 VINTAGE 92 POINTS - DECANTER

“Dark and brooding profile with red and black fruit aromas and hints of liquorice and leather. Firm and chewy tannins.”



COLOUR
Deep ruby with purple highlights

NOSE
Attractive aromas of ripe black fruits, with notes of coffee and vanilla

MOUTH
Rich and full-bodied, with supple tannins, subtle oaked notes, and a long, persistent finish

FOOD & WINE PAIRINGS
Cured meats, barbecued red meats, spicy grilled dishes, cheeses

CHÂTEAU DE BEAUREGARD-DUCOURT

WHITE

Appellation: Entre-Deux-Mers

Blend: Sauvignon Blanc, Sémillon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Skin-contact maceration for a few hours depending on ripeness, followed by pressing.

Fermentation: Alcoholic fermentation begins at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel tanks.

Average annual production: 135,000 bottles



TASTING

COLOUR

Pale yellow with green highlights

NOSE

Citrus and white flowers

MOUTH

Lively, light, and very refreshing

FOOD & WINE PAIRINGS

Aperitif, fish, seafood



2024 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS

“Revealing lovely notes of candied lemon, broom, and boxwood, this fresh and crisp wine delivers immediate pleasure from the first swirl. The Sauvignon character clearly shines through on the palate, which is lively, taut, and infused with vibrant citrus flavours. A clean, expressive white that will shine effortlessly as an aperitif.”

2021 VINTAGE

90 POINTS - DECANTER

“This classic blend of Sauvignon Blanc and Sémillon offers a honeysuckle aroma and vibrant white and citrus fruit flavors. fruit flavors. It is a fresh wine, ready from 2025.”



CHÂTEAU DE BEAUREGARD-DUCOURT

ROSÉ

Appellation: Bordeaux

Blend: Merlot, Cabernet Sauvignon

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Short skin-contact maceration for a few hours, followed by pressing.

Fermentation: Alcoholic fermentation begins at low temperature (12°C), then gradually rises to finish at 20°C.

Ageing: Aged on lees in temperature-controlled stainless steel tanks.

Average annual production: 22,000 bottles

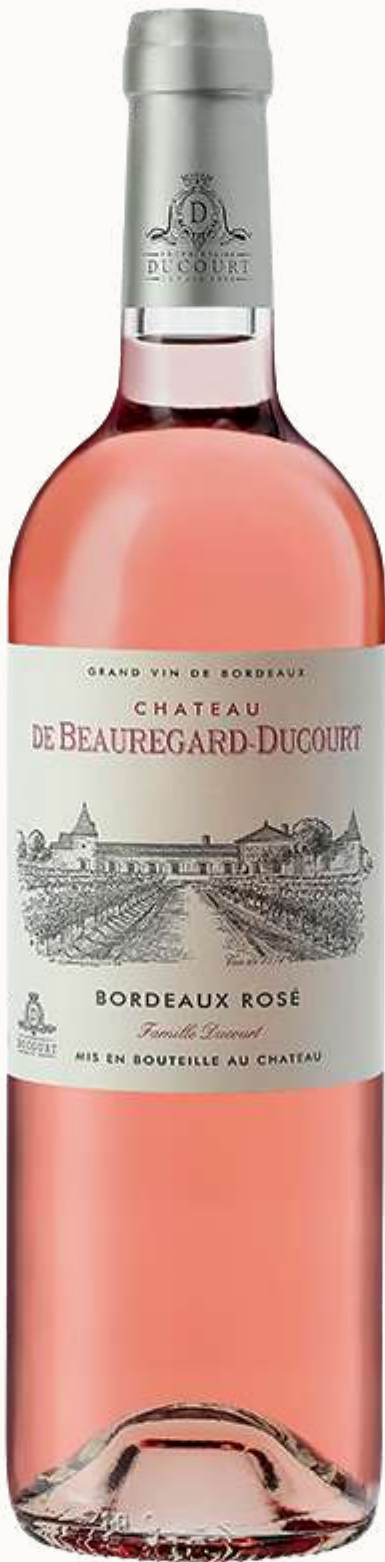




2024 VINTAGE

1 ÉTOILE GUIDE HACHETTE DES VINS

“Displaying clean aromas of raspberry, peach, and apricot, this rosé charms with its elegance. The palate is generous, fresh, and well-balanced, with a lovely fruity persistence. An expressive and well-structured wine, the perfect companion for summer barbecues and outdoor dining.”



TASTING

COLOUR

Bright cherry pink

NOSE

Intense aromas of cherry with delicate floral notes

MOUTH

Smooth, fruity, with a harmonious finish

FOOD & WINE PAIRINGS

Aperitif, cured meats, fish, pizza, poultry

Contact

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