

# Château de Beauregard-Ducourt

AOC BORDEAUX

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.



## GRAPE VARIETIES

Merlot  
Cabernet Sauvignon

## TERROIR

10.00 Ha  
Clay-Limestone

## VITICULTURE

Sustainable agriculture, HVE3 certification.  
Grassing of the rows and soil preparation.

## WINEMAKING

Short cold maceration, fermentation in thermo-regulated vats, then ageing 50% in American oak barrels.

## TASTING NOTES

Intense ruby color with purple highlights.  
Notes of black fruit, coffee and vanilla. Full-bodied and rich on the palate, long finish.

## FOOD AND WINE PAIRINGS

Charcuetrie, BBQ, red meats, spicy dishes, cheeses.

## TASTING TIPS

Serve between 16°C and 18°C.  
Ideally within 10 years.



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