

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

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

TASTING TIPS

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



www.ducourt.com