

Château de Beauregard-Ducourt

AOC ENTRE-DEUX-MERS

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

Sauvignon Blanc
Sémillon

TERROIR

22.00 Ha
Clay-Limestone

VITICULTURE

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

WINEMAKING

Skin-contact maceration. Fermentation in thermo-regulated vats, then ageing on lees in stainless steel vats.

TASTING NOTES

Pale yellow robe with green tints. Aromas of fresh citrus and white flowers. Lively, light and very refreshing on the palate.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

Serve between 10°C and 12°C.
Ideally within 5 years.



www.ducourt.com