

# 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.



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