

# 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

5.00 Ha  
Clay-Limestone

## VITICULTURE

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

## WINEMAKING

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

## TASTING NOTES

Pale pink robe. Intense aromas of cherry and floral notes. Crisp attack, harmonious finish.

## FOOD AND WINE PAIRINGS

Appetizers, charcuterie, fish, pizza, poultry.

## TASTING TIPS

Serve between 10°C and 12°C.  
Ideally within 3 years.



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