

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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