

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

21.80 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 in stainless steel vats.

TASTING NOTES

Intense ruby color with purple highlights.
Aromas of crunchy red fruits.
Soft, light and fresh mouthfeel.

FOOD AND WINE PAIRINGS

Charcuterie, tapas, red meats, white meats, cheeses.

TASTING TIPS

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



www.ducourt.com