

CHATEAU LEROY-BEAUVAL

The Vineyard

Place :

Saint Sulpice & Cameyrac

Surface :

0,60 Hectare

Soil :

clay-limestone on limestone containing fossilized starfish, and silty clay on Fronsac molasses.

Average age of the vines :

15 years.

Density:

5000 vines/hectare

Pruning

Double guyot

Yield :

32 HL/hectare

Viticultural practice :

Integrated farming. Optidose system.
Absence of herbicides, leaf thinning.
Certificate of environnement HVE 3

Tasting notes :

Pale yellow colour with green hues.

Elegant nose on white fruits and vanilla.

Round and full on the palate. Well-integrated oak leaving a room for aromas of citrus fruits and white flowers. Vibrant acidity on the finish with spices and discreet toastiness.

Château Leroy-Beauval Blanc

Appellation :

Bordeaux Supérieur.

Harvest :

Manual, with sorting made in the vineyard and at the reception, direct pressing

Fermentation :

Clarification at cold temperature (10°C) for 24 hours. Fermentation of clear juice in thermo-regulated stainless steel vats (70%) and new oak barrels (30%). Lees stirring

Ageing :

5 months in new French oak barrels (for 30% of the volume) with lees stirring to optimize the ageing potential. The rest in vats

Blend :

100% Sauvignon Blanc

Production :

1 500 bottles



BLANC