

CHATEAU LEROY-BEAUVAL

The Vineyard

Place :

Saint Sulpice & Cameyrac

Surface :

75 Hectares, with 36 under production in 2020.

- 30 hectares for the reds
- 6 hectares for the whites

Soil :

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

Average age of the vines :

30 years.

Density:

5000 vines/hectare

Pruning

Double guyot

Yield :

40 HL/hectare for the reds

Viticultural practice :

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

TASTING NOTES

brilliantly dark color with a violet tinge.

Intense aromas of red fruits (cherry, raspberry) and toastiness on the nose

Vibrant attack on the palate with a rich texture and sweetness, completed by a full mid-palate. This wine combines aromatic finesse, elegant power and an everlasting finish.

Château Leroy-Beauval Rouge

Appellation :

Bordeaux Supérieur.

Harvest :

Mechanical and manual, with selection made in the vineyard and at the reception, gentle crushing

Maceration :

Prefermentation maceration at low temperature in thermo-regulated stainless steel vats

Fermentation :

In thermo-regulated stainless steel vats

Malolactic fermentation :

In new oak barrels and vats

Ageing :

18 months in French oak barrels, 50% new oak. Coppers from Bordeaux and Burgundy

Blend :

80% Merlot, 20% cabernet sauvignon

Production :

15 000 bouteilles

