



CHATEAU LEROY-BEAUVAL

The Vineyard

Place:

Saint Sulpice & Cameyrac.

Surface:

75 hectares with 36 hectares under production in 2020.

- 30 hectares for reds
- 6 hectares for the whites

Soil:

Argilo-calcareous and clay-loam soil from Fronsadais

Average age of the vines:

25 years-old

Density :

4500 vines/hectare.

Pruning :

Double Guyot

Average yield :

50 hectolitres/hectare

Vineyard management :

Sustainable farming – leaf thinning
Under organic conversion since 2020
Environmental certification HVE.

Marquise de Leroy-Beauval Rosé

Appellation :

AOC Crémant de Bordeaux.

Harvest :

Manual

Vinification :

According to champagne traditional method

Fermentation:

At low temperature in thermo-regulated concrete vats

Ageing:

12 months after second fermentation in bottle,
disgorging and release on the market January 2021

Blend :

100 % Semillon

Production :

3000 bottles

