



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:
30 years-old

Density :
5000 vines/hectare.

Pruning :
Double guyot

Average yield :
40 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 vats

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

Blend :
50 % Cabernet Sauvignon,
50 % Merlot.

Production :
3000 bottles



ROSÉ