Seigneur De Beauval

Bordeaux - White

VINEYARD

Appellation: Bordeaux blanc
Town: Saint Sulpice & Cameyrac.
Grapes : 50% Semillon, 50% Muscadelle
Surface : 0.7 hectare
Soil: Argilo-calcareous and to loamy clay
Average age of vines: 25 years.
Density: 5000 vines/hectare.
Pruning: simple and double guyot.
Yield: 40hL/hectare.
Viticultural practice: Optidose system, converting to bio, absence of herbicide, leaf thinning.



CHATEAU LEROY-BEAUVAL



VINIFICATION

Harvest: manual from 2018 harvest) with selection made in the vineyard and directly to pressing *Maceration:* short, prefermentation maceration at low temperature in thermo-regulated stainless steel vats.

Fermentation: in thermo-regulated stainless steel vats.

Ageing: in stainless steel vats *Annual production*: 4000 bottles

TASTING NOTES

Color: pale straw yellow color with a green tinge *On the nose*: aromas of citrus and pineapple

On the palate: beautiful acidity bringing a nice vivacity and length. Complexity and richness from the Semillon *Food pairing:* seafood, tapas, sheep-milk cheeses and cured ham