

Seigneur De Beauval

Bordeaux supérieur

VINEYARD

Appellation : Bordeaux Supérieur

Town: Saint Sulpice & Cameyrac.

Grapes : 40% Cabernet Sauvignon, 60% Merlot

Surface: 9 hectares

Soil: Argilo-calcareous on limestone soil containing fossilised starfish, and silty clay on Fronsac molasses.

Average age of vines: 20 to 32 years old

Yield: 45hL/hectare.

Alcoholic degree : 14 %

Viticultural practice: Optidose system, converting to bio, absence of herbicide, leaf thinning.



CHATEAU
LEROY-BEAUVAL



WINEMAKING

Harvest: mechanical with selection made in the vineyard and at the reception, followed by gentle crushing

Maceration: short, prefermentation maceration at low temperature in thermo-regulated concrete vats.

Fermentation: in thermo-regulated concrete vats

Ageing: 6 months in 2-vintages oak barrels for grapes from best parcel. Stainless steel and concrete vats for grapes from younger vines.

Annual production: 60,000 bottles

TASTING

Color: Dark ruby-red colour

Nose : Blackcurrant and blackberry aromas with hint of menthol

Palate : Medium to full bodied with abundant polished tannins, strong intensity and fruit character (cherries, blueberries), good volume, long spicy finish

Serving temperature : Between 16° and 18°

Ageing : Ageing from 2017 to 2025

Food pairing : Red meats, roasted poultry, flavoursome cheeses

REWARDS & RATINGS

Sakura Japan Women's Wine Awards 2017 : Gold medal