



CHÂTEAU  
BEAUVILLAGE



2017

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- **VINEYARD & CULTURE**

**Area:** 24 hectares

**Terroir:** clay-limestone and gravel

**Encépagement:** merlot & cabernet sauvignon

**Average age of the vines :** 35 years

**Pruning of the vine:** double guyot

**Leaf thinning:** mechanical

**System of vine cultivation:** herbing in the rows since 1995

**Environmental Certification:** HVE level 3

- **VINIFICATION & AGEING**

**Harvest:** mechanical with parcel collection

**Sorting of the grape harvest:** egger-sorter in the cellar

**Fermentation:** cold pre-maceration for 3 days

**Vinification:** traditional, thermoregulated with separate grape varieties over a period of 28 days

**Pressing:** vertical press

**Ageing:** 12 months in oak barrels, ceramic toasting, medium intensity

**Alcohol content:** 13% Vol.

- **BLENDING**

**Merlot :** 55 %

**Cabernet Sauvignon :** 45 %

- **CONSULTANT ŒNOLOGISTS**

**Antoine MEDEVILLE & Thomas MARQUANT**

- **TASTING NOTES**

Beautiful, brilliant red colour.

The initial impression on the nose is delicious and inviting. Notes of delicious red and blue fruit come to the fore, accompanied by redcurrant and blueberry aromas. Swirling in the glass reveals the wine's wonderful aromatic complexity accompanied by toasty overtones and well-integrated oak. Well-structured on the palate with incredibly sweet tannins. There is also a great deal of freshness and wonderful acidity, paving the way for a long aftertaste. Delicious on the finish with hints of red fruit.

- **AWARDS**



Concours Général Agricole de Paris 2019 – **Bronze Medal**

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