



CHÂTEAU
BEAUVILLAGE



• **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:** 14,5% Vol.

• **BLENDING**

Merlot : 55 % & Cabernet Sauvignon : 45 %

• **CONSULTANT ŒNOLOGISTS**

Antoine MEDEVILLE & Thomas MARQUANT

• **TASTING NOTES & AWARDS**

Gault & Millau 90-92 – “Oakly slightly mocha, beautiful spices.

Wood certainly but well melted. Smooth and dense palate, velvety tannins, a nice structure for a wine certainly oakly but very interesting”

Bernard Burtschy - Le Figaro Magazine 90-91 – Dark in colour, the nose is very intense, nicely smoky. The wine is ambitious with a beautiful aging and elegance. A favorite!”



Concours des Œnologues de France, Vinalies Internationales
2020 : **Gold Medal**

The strenghts of the vintage 2018 :

- 14,20% Vol.
- Environmental certification Level 3 (HVE3)
- Concours IWSC 2020

