



CHÂTEAU
BEAUVILLAGE



**The strenghts of the
vintage 2020**

- 91 points IWSC 2021
- Triple Gold medalist international competitions

VINEYARD & CULTURE

Area: 25 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% Vol.

BLENDING

Merlot : 55 % & Cabernet Sauvignon : 45 %

CONSULTANT ŒNOLOGISTS

Antoine MEDEVILLE & Thomas MARQUANT

TASTING NOTES & AWARDS

James Suckling - 90

XL-Vin - 90

Jonathan Chicheportiche - 92

Gold medal - Concours International de Lyon 2022

Gold medal - Concours des Grands Vins de France Mâcon 2022

Gold medal - Concours Mondial des Féminalises Paris 2022

