



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU DE BEAULIEU AOC Bordeaux supérieur - Red



LOCATION

This region consists of limestone plateaux at around 100m above sea level, hence its name "Bordeaux's high country". Wines of the Bordeaux Supérieur appellation are produced the vineyard zone of the Gironde. The wines must conform to rigorous quality criteria and are made from grapes from selected vineyard parcels and older vines. The red Bordeaux Supérieur is characterised by great aromatic complexity combining ripe fruits, floral aromas, spice and often a hint of oak.

PRESENTATION

The size of Château de Beaulieu is a result of three generations of winegrowers who took a particular interest in the vineyard. In 1934 the grandfather of Françoise Rion, who owns the property today, was one of the brave and enlightened winegrowers who founded the main cooperative of the appellation.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. It takes around 3 weeks to obtain a rounded wine with good structure. Part of the blend (about 20 to 30%) is aged in oak to add complexity to the wine's aromas without excessive oakiness.



VARIETALS

Merlot 60%, Cabernet sauvignon 30%, Cabernet franc 10%



FOOD PAIRINGS

A servir chambré entre 16 et 18°C sur vos viandes et fromages



TASTING

Intense, dark red colour. Quite intense ripe fruit on the nose with vanilla and coffee. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Evident oak in balance with the ripe fruit. In the modern style.



Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont
Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.