



PRODUCTA VIGNOBLES

talents durables

CHÂTEAU DE BEAULIEU

AOC Entre-deux-Mers - White



LOCATION

The Entre-Deux-Mers appellation covers 1500 ha between the Dordogne and Garonne rivers and produces around 88 000 hl per year of dry white wine. Over the years, these two rivers have left layers of sand, gravel and clay, which criss-cross with older limestone rocks. The vineyard is planted on high ground, where the numerous streams have carved out the slopes. Made mostly from Sauvignon and Sémillon (sometimes with the addition of Muscadelle) the white wines of the Entre-Deux-Mers are fruity and acidic, giving a pleasant sense of freshness.

PRESENTATION

Château de Beaulieu has been run for three generations by the Rion family, founder of the main cooperative winery of the appellation in 1934. Today, the Château is owned by the Farges family.

WINEMAKING & AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



VARIETALS

Sauvignon blanc, Sémillon,
Muscadelle



FOOD PAIRINGS

Serve at between 10 and 12°C
with seafood or grilled fish.



TASTING

Pale straw colour with green reflections. Fresh fruit on the nose with light citrus notes. Lively on the palate and long. Fruity, lively and classic.



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