

Château Beauregard Ducasse

Cuvée Albertine Peyri

AOC Graves Blanc

This wine shows a nice pale yellow colour, nice exotic fruit notes intertwined with buttered and brioche notes and a great freshness on the palate and on the finish.

To taste fresh but not chilled (10-12°) on seashells, grilled fish with small vegetable or will offer all its fullness as an aperitive.

LOCATION AND HISTORY: In the district of Mazères, south of Langon. The estate has belonged to the Perromat family since the beginning of the 20th century. Mr Jacques Perromat took over his in-laws in 1985. This special cuvee is named after Albertine Perry , the founder's daughter.

VINEYARD AREA: 2 hectares

AVERAGE AGE OF THE VINES: 20 years

PLANTING DENSITY: 5 600 pieds/ha

SOIL: Sandy-gravelly and iron concretions. The hilltop, oriented at the south and very sunny, is the highest of the appellation area.

VINEYARD AREA: 50 % Sémillon, 50 % Sauvignon

HARVESTING: Hand-picking with skin-maceration.

VINIFICATION: Parcelary vinification of their best vines. Vinification in stainless steel vats at low temperatures for a maximal conservation of the aromas.

AGEING: Ageing in oak barrels on lees with stirring of the lees during 8 months.

YEARLY PRODUCTION: About 4 650 bottles – 35 hl/ha

