

# Château Beauregard Ducasse

## Graves White

*Beautiful white-green-tinted wine with very elegant fruity aromas.  
To taste fresh at 10-12°C. over seashells.*

**LOCATION:** On Mazères parish, at the south of Langon. The estate has been in the hands of the Perromat family since 1850.

**VINEYARD AREA:** 7 hectares on a total of 45 ha.

**SOIL:** Sandy and gravelly on the top facing south with clayey-calcareous areas on the slopes.

The undersoil is made of ferruginous alios.

**GRAPE VARIETIES:** 60 % Semillon, 40 % Sauvignon

Age of the vines: 15

**HARVESTING:** Hand picking at full ripeness of the grapes.

**WINEMAKING:** Traditional winemaking in thermo regulated stainless steel vats with a 20-day vatting at a low temperature for a maximal conservation of aromas and fruit.

**AGEING:** In stainless steel vats for 8 months.

**ANNUAL PRODUCTION:** About 42 000 bottles

**MEDALS AND PRESS REVIEW:**

Vintage 2016

THE WINE ADVOCATE – Neal Martin – August, 2017: 90

