

Château Beauregard Ducasse

Graves red

*A wine typical from the Graves, robust, deep-colored, with red fruits aromas.
The tannins which are fairly present will permit a good ageing (about 10 years).
To drink with red meat, dishes cooked in a sauce and cheese.*

LOCATION: Mazères (south of Langon). The estate has been in the hands of the family Perromat since 1900.

VINEYARD AREA: 32 hectares.

SOIL: Stony and sandy with clay and limestone on the slopes on an iron hard pan subsoil

GRAPE VARIETIES: 60 % Merlot, 30 % Cabernet Sauvignon, 10 % Petit Verdot.

HARVESTING: Mechanical harvesting at full ripeness

WINEMAKING: Traditional methods in stainless steel vats. The maceration lasts about 20 days.

AGEING: In stainless steel vats for 80% during 6 months and in barrels from 3 and 4 wines during 12 months

PRODUCTION: 120 000 bottles per year

