

Château Beauvillage

Médoc Cru Bourgeois

Deep colour. Open nose of jammy fruits (fig, plums).
On the palate the style is rather open, dense with a good structure,
fruit intertwined with oaky and spicy notes, and firm tanins,
a guarantee of a good ageing potential.
To taste at 17-C over steaks, cooked poultry and strong cheeses

LOCATION AND HISTORY: The parcels are located in the districts of Couquèques, Civrac and Saint Christoly du Médoc. The caves are located in the village of Couquèques. The Château Beauvillage is the heritage of three successive generations of passionate growers, totally devoted to their land. Since its creation in 1925, this estate has gone through an incredible development progressively multiplying its vineyard area by 4. Wisdom and dynamism have inspired during the years the work of the families Jean and Bugada, then combining the typicity of a century's terroir to the modernity of the current technologies. Each of the steps of the elaboration of the wine of Château Beauvillage is exclusively controlled and followed by the owners. The label represents a stylized fossilized urchin.

VINEYARD AREA: 22.35 hectares

Age of the vines: 40 years

SOIL : Clayey-calcareous, sandy and sandy-gravelly (mainly chalky subsoil). Soil composed of sea fossils.

GRAPE VARIETALS: Merlot noir 55% and Cabernet Sauvignon 45%

HARVESTING: Mechanical + sorting out in the vineyard and in the cellar

VINIFICATION: Traditionnal in thermoregulated stainless steel vats. Prefermentary cold-maceration with a cooling unit: 3 to 5 days with brewing with nitrogen. Maceration during 28 days.

AGEING: Ageing during 12 to 24 months in new oak and one-year-barrels

ANNUAL PRODUCTION: 92.000 bottles

