



Château Beaulieu 2023

Soil : Clay and Limestone

Yield : 45 hl/ha

Grape variety : 60 % Sémillon
30 % Sauvignon Blanc
10 % Sauvignon Gris

Area: 1 hectare

Production: 5 500 bottles

Average vine age: 10 years

Planting density: 6 200 vines/ /ha

Vineyard management: Guyot Double

Harvest: It takes place at the end of summer, beginning of September, when the grapes have reached optimal maturity. These specific dates vary from year to year, reflecting the subtle marriage between winemaking expertise and the benevolent whims of nature.

Vinification: After meticulous mechanical sorting, our grapes are directly pressed to preserve their freshness. The must is settled for natural clarification before fermentation at low temperature, thus preserving the aromas. The Sauvignon Blanc is aged for 4 months in amphora, while a portion of the Sémillon benefits from 4 months of barrel aging with lees stirring. For the Sauvignon Gris, 4 months of barrel aging with lees stirring offers richness and depth.

Tasting Note

A bright white with pale yellow reflections, revealing a seductive and expressive bouquet of lemon, peach, and white flowers. Its balanced, fresh, and round palate gives way to a vibrant finish, carried by invigorating mineral energy.

Keep
1-2 ans

Temperature
14-16°

Alcohol by volume
12.5%



CHÂTEAU BEAULIEU