



GRAND VIN DE BORDEAUX

CHÂTEAU BEAULIEU

Côtes de Bourg



2020

Tradition

Heritage Collection

Soil: Clay-limestone

Yield: 45 hl / ha

Grape variety: 80% Merlot 5 % Cabernet Sauvignon 5% Cabernet Franc 10% Malbec

Area: 7 hectares

Production: 60,000 bottles

Average vine age: 30 - 35 years

Planting density: 5,000 vines/ha

Vineyard : The vines for this wine thrive in clay limestone soil, giving our wine a unique identity. Simple and double Guyot pruning methods are used.

Harvest: careful sorting table

Vinification: includes a maceration period of 25 to 30 days to fully extract the aromas, tannins, and color compounds from the grape skins, contributing to the wine's structure. The temperature is carefully maintained between 25 and 30°C in our temperature-controlled vats, thus preserving the aromatic characteristics of the grape variety. The wine is partially aged in stainless steel tanks and French oak barrels for a period of 12 months.

Aging: Partly aged in stainless steel and partly in French oak barrels for 3-6 months.

Tasting Note

Garnet color, with a nose of fruity aromas offering a certain freshness, opening up to spicy notes of vanilla and coconut. The palate is lively and long, with cherry flavors accompanied by toasted, roasted notes, and a well-controlled structure.

Aging Potential

5 - 10 years

Temperature

18°

Alcohol by Volume

14°

