

TECHNICAL SHEET

Château David Beaulieu

BORDEAUX SUPERIEUR RED



2022

Fruity, Supple, Silky



Commune: Galgon

Super area: 130 hectares

Soil: clay-gravel slopes

Density: 3300 to 4500 vines/hectares

Average age of vines: 25 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity. Leaf stripping.

Harvesting with a sorting of the grapes.



The whole vineyard is managed according to sustainable agriculture and certified High Environmental Value and ISO 14001.

Vinification: Destemming, crushing and vatting. Low temperature pre-fermentation maceration to gently extract colour and fruit. Fermentation and maceration in temperature-controlled stainless-steel vats for 20 days.

Blend: 80% Merlot, 15% Cabernet Franc, 5% Malbec

Alcohol % : 14% vol

Ageing : 12 months in stainless steel vats to preserve the fruit. Partially oaked with French oak to balance the wine perfectly.

Bottled at the chateau on our own bottling line.

IFS certified (food safety)

Tasting notes:

On the nose, it expresses intense notes of fresh red fruits: wild strawberries, raspberries and fresh blackcurrants.

Full and round on the palate with melted, silky tannins. This is a seductive and harmonious wine.

The wine lingers on the finish with a crisp fruitiness.

Awards:

Gold medal *at Concours of Vinalies 2023*



VIGNOBLES
JALOUSIE BEAULIEU

FAMILLE PERSON DEPUIS 1910

ONE FAMILY, ONE AMBITION, STRONG

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