



## Château Leroy Beauval White, 2022

AOC Bordeaux, Bordeaux, France

The estate is located between the Garonne and Dordogne rivers, halfway between Bordeaux and Saint-Emilion.

The vineyard, in a single block, has the particularity of being spread over a great diversity of clay-limestone soils and gravel similar to a terroir of great vintages.

The unique wine-growing potential of this terroir is revealed by a work in plot selection and a reasoned agriculture approach, respectful of the environment and the consumer.

### TERROIR

Clayey calcareous soil on asteria limestone and silty-clay on Fronsadais molasse.

### IN THE VINEYARD

Double guyot pruning.

Sustainable agriculture, Optidose system. Herbicide-free. Leaf thinning.

### WINEMAKING

Mechanical harvesting with sorting by plot, then sorting upon receipt of the harvest, light crushing.

Pre-fermentation maceration at low temperature in stainless steel conical trunk tanks.

Malolactic fermentation in 8% new barrels.

### AGEING

10 months in French oak barrels. Bordeaux and Burgundy barrel makers.

### VARIETALS

Sauvignon 80%, Muscadelle 15%, Sémillon 5%

Contains sulphites.

### TECHNICAL DATA

Production volume: 15000

Surface area of the vineyard: 2.5 ha

Yield: 45 hL/ha

Age of vines: 32 years old

### AGEING POTENTIAL

2 to 3 years

### VISUAL APPEARANCE

Pretty bright pale gold colour.

### AT NOSE

Elegant and fine with notes of white fruit and acacia flowers.

### ON THE PALATE

Full and round. The fruits are accompanied by floral notes supported by a well-integrated woodiness that respects the aromas. The expression is long and supported by a beautiful freshness. The finish gives way to notes of white peach and fresh pineapple.

### REVIEWS AND AWARDS



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Bernard Burtschy





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James Suckling



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Jeb Dunnuck

