



Château Prieuré de Beyzac Quintessence 2011

AOC Haut-Médoc, Bordeaux, France

The family property became Cru Bourgeois in 2013.
The family is committed to the environment through an agroecology project.

TERROIR

Clay-limestone.

HARVEST

Harvest of healthy and ripe berries to be able to vinify traditionally with a minimum of intervention.

WINEMAKING

Traditional vinification in temperature-controlled stainless steel vats and with ageing in 300 litre oak barrels, 25% of which are new, for about a year for a fine woodiness.

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

Contains sulphites.

SERVING

2011 is ideal for neophytes who fear hard tannins.

As an aperitif with a board of charcuterie and hard cheese. Otherwise, perfect together with a poultry and mushroom forest sauce.

TASTING

The 2011 Quintessence cuvée from Prieuré de Beyzac has now reached its fullness, which is the magic of the great wines of Bordeaux.

VISUAL APPEARANCE

First tiled shades.

AT NOSE

Bouquet of candied fruit mixed with notes of undergrowth on the nose.

ON THE PALATE

Harmonious and elegant expression thanks to its perfectly blended tannins.

REVIEWS AND AWARDS



Bronze

Challenge International du Vin Bronze

