



Seigneur de Beauval Blanc, 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

Clay-limestone and silty-clayey.

IN THE VINEYARD

Single and double guyot pruning.

Optidose System, Herbicide-free. Leaf thinning.

WINEMAKING

Mechanical harvesting with sorting at the plot and then sorting on receipt of the harvest, direct pressing.

Short pre-fermentation maceration at low temperature.

Fermentation in temperature-controlled stainless steel tanks.

VARIETALS

Sauvignon blanc 80%, Muscadelle 20%

Contains sulphites.

TECHNICAL DATA

Production volume: 5000

Surface area of the vineyard: 2 ha

Yield: 40 hL/ha

Age of vines: 25 years old

AGEING POTENTIAL

2 to 3 years

VISUAL APPEARANCE

Pale yellow with green reflections.

AT NOSE

Aromas of fresh citrus and pineapple.

ON THE PALATE

Nice balance in the mouth, easy to match due to its great freshness.

