



Château Prieuré de Beyzac 2020

AOC Haut-Médoc, Bordeaux, France

Family owned property since 1998. Consecrated Cru Bourgeois in 2013, then in 2018, the Château confirms its rank by the quality and sincerity of its wines. The family is committed to the environment through an agro-ecology project.

TERROIR

Clay on limestone.

WINEMAKING

Harvesting healthy and ripe berries.

Traditional vinification in thermoregulated stainless steel tanks.

AGEING

In 300 litre oak barrels, 25% of which are new.

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 13.7 ha

AGEING POTENTIAL

10 to 15 years

TASTING

2020 is a great vintage to taste! It impresses with the freshness of its fruit, around aromas of plum, cherries and blackcurrants with a spicy touch. On the palate, balance and young tannins complete its juicy expression. We find this beautiful freshness on the finish with a good length that gives a lot of pleasure.

FOOD PAIRINGS

No need to wait decades to enjoy a great Bordeaux wine in its youth! We like to open this vintage on the fruit after an hour of aeration, to round out its youthful tannins. A butcher's piece or a platter of matured farmhouse cheeses will be sublimated by this 2020!

