

CHATEAU
LEROY-BEAUVAL



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BLANC



VINEYARD

Appellation: Bordeaux white.

Town: Saint Sulpice & Cameyrac.

Grapes: 80% Sauvignon, 10% Muscadelle, 10% Sémillon.

Surface : 2,5 hectares.

Soil: clay-limestone on limestone soil containing fossilised starfish, and silty clay on Fronsac molasses.

Average age of vines: 32 years.

Density: 4500 vines/hectare.

Pruning: double guyot.

Yield: 45hL/hectare.

Viticultural practice: integrated farming, Optidose system, absence of herbicide, leaf thinning.

VINIFICATION

Harvest: mechanic with selection made in the vineyard and at the reception, followed by gentle crushing.

Maceration: prefermentaion maceration at low temperature in thermo-regulated concrete vats.

Fermentation: malolactic fermentaetion in new barrels.

Barrel agingl: 10 months in French oak. Wine barrel company from Bordeaux and Burgundy.

Annual production: 15000 bottles.

TASTING NOTES

Color: lear and bright pale straw yellow.

On the nose: elegant and refined with notes of white fruits and vanilla.

On the palate: full-bodied and round. Fruits are accompanied by floral notes supported by a touch of oak well-integrated and not at all intruding. The finish is long and underlined by a vibrant freshness, which then gives way to notes of peach and apricot, evolving later into small dried fruits..