

CHATEAU
LEROY-BEAUVAL



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ROUGE



VINEYARD

Appellation: Bordeaux red.

Town: Saint Sulpice & Cameyrac.

Grapes: 2012 : 100% Merlot

2013 : 90% Merlot, 10% Cabernet Franc.

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

Fermentation: malolactic fermentation in new barrels.

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

Annual production: 15000 bottles.

TASTING NOTES

Color: brilliantly dark color with a violet tinge.

On the nose: subtle aromas of oak and white tobacco, which evolves gradually into notes of black fruits.

On the palate: an ample attack on the palate with its rich texture and sweetness, completed by a full mid-palate.

This wine combines aromatic finesse, elegant power and an everlasting finish.