

CHATEAU
LEROY-BEAUVAL



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MARQUISE DE LEROY-BEAUVAL BRUT

VINEYARD

Appellation: traditional method sparkling wine.

Town: Saint Sulpice & Cameyrac.

Grapes: 55% Sauvignon, 45% Muscadelle.

Surface : 1.7 hectares.

Soil: sandy clay to loamy clay.

Average age of vines: 20 years.

Density: 5000 vines/hectare.

Pruning: double guyot.

Yield: 42hL/hectare.

Viticultural practice: optidose system, converting to bio,
absence of herbicide, leaf thinning.

VINIFICATION

Harvest: mechanic with selection made in the vineyard
and then directly to pressing.

Fermentation: in thermo-regulated concrete vats
at low temperature. Second fermentation in bottle.

Barrel aging: 9 months.

Annual production: 9500 bottles.

TASTING NOTES

Color: pale straw yellow color with a green tinge.

Rich in fine bubbles, which rises to the top consistently
and delicately.

On the nose: the bouquet on the nose evokes
succulent perfume of quince paste along
with notes of the Muscat grape.

On the palate: freshness thanks to a high acidity.
This wine offers a beautiful aromatic persistance.

