

CHATEAU
LEROY-BEAUVAL



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MARQUISE DE
LEROY-BEAUVAL
BRUT ROSÉ



VINEYARD

Appellation: traditional method sparkling wine.
Town: Saint Sulpice & Cameyrac.
Grapes: 60% Merlot, 40% Cabernet Franc.
Surface : 3 hectares.
Soil: sandy clay to loamy clay.
Average age of vines: 25 years.
Density: 4400 vines/hectare.
Pruning: double guyot.
Yield: 35hL/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: 13000 bottles.

TASTING NOTES

Color: rose in color, deep and crystal clear.
On the nose: the wine is blessed with a expressive and delicious bouquet with notes of strawberry and red currant.
On the palate: an extraordinary complexity with floral notes and a candied sweetness. Explosive aromes on the palate, the delicate bubbles and a beautiful balance between sweetness and acidity weave into a tapestry of sensual experience..