TECHNICAL SHEET

Château David Beaulieu

BORDEAUX SUPERIEUR RED

2023

Fruity, Supple, Silky











Commune: Galgon
Soil: clay-gravel slopes
Density: 4500 vines/hectares
Average age of vines: 25 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in

order to preserve biodiversity. Leaf stripping.

Harvesting with a sorting of the grapes.

Certified HVE 4: for the Environment

Vinification: Destemming, crushing and vatting. Low temperature pre-fermentation maceration to gently extract colour and fruit. Fermentation and maceration in temperature-controlled stainless-steel vats for 20 days.

Blend: 80% Merlot, 20% Cabernet Franc

Alcohol % : 13.5% vol **Production** : 450 000 bottles

Ageing: 12 months in stainless steel vats to preserve the fruit. Partially oaked with French oak to balance the wine perfectly.

Bottled at the château on our own bottling line.

IFS Process for Food Safety:



Tasting notes:

On the nose, it expresses intense notes of fresh red fruits: wild strawberries, raspberries and fresh blackcurrants.

Full and round on the palate with melted, silky tannins. This is a seductive and harmonious wine.

The wine lingers on the finish with a crisp fruitiness.

Awards:

Gold medal at Concours of Paris 2025 Gold medal at Concours of Macon 2025

ONE FAMILY, ONE AMBITION, STRONG VALUES

