

TECHNICAL SHEET

Château Jalousie Beaulieu

BORDEAUX SUPERIEUR RED

2023

Fruity, Velvety, Harmonious



Commune : Galgon

Soil : Clay-gravel slopes

Density : 4500 vines/hectares

Average age of vines : 30 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.

Maceration and gentle pumping over operations to extract colour and fruit.

Fermentation in temperature-controlled stainless-steel vats for an average of 20 days.

Blend : 90% Merlot, 10% Cabernet Sauvignon

Alcohol % : 13° vol

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 : The nose shows a lovely aromatic power and opens with notes of ripe fruit reminiscent of wild blackberries and blackcurrants.

On the palate, the wine shows a firm structure with smooth coated tannins. The mid-palate is fruity, retaining great freshness and lovely balance. A long finish with spicy notes.

Awards :

- Gold medal at Concours of Paris 2025
- Gold medal at Challenge International of wine 2025



VIGNOBLES
JALOUSIE BEAULIEU

FAMILLE PERSON DEPUIS 1910

ONE FAMILY, ONE AMBITION, STRONG VALUES

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