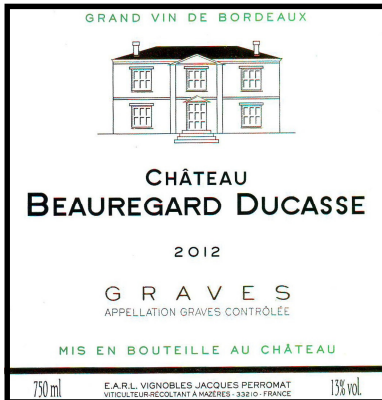


# CHÂTEAU BEAUREGARD DUCASSE

## GRAVES BLANC 2015



The vineyard "Château Beauregard Ducasse" is located in the north of the Graves region, in Mazères near Langon. This vineyard has a long family tradition dating back to 1850. Marie-Laure and Jacques Perromat are the sixth generation of wine producers. Reaching heights of up to 112m, it is one of the highest vineyards in the appellation. It

Grapes from the oldest plots at Beauregard Ducasse go into this wine and they are picked by hand. Temperature is carefully controlled throughout the winemaking process (cooled for settling, stabilization and pre-fermentation maceration) and the wine is left on lees for a month

Jacques has developed successfully his vineyard in the past 25 years, and is now at the head of 40 ha. As a matter of fact, since taking control of the estate Jacques has increased dramatically the surface of the vineyard. The Vines are located on gravelly terraces with the average age being 20 years. The sub soil is made up of clay, with limestone and iron which add to the richness. The quality of the wine is recognized as a best one of the appellation and regularly wins awards (medals, Guide Hachette).

Our terroir in the Graves is marked by its complexity gravel, sand and iron concretions with a predominant clay limestone soil. What make us stand out in comparison to others is that we are positioned on the highest hilltop of the Graves appellation. This means that we benefit from grapes that ripen exceptionally well.

**Blending:** This vintage emerged from a blend of 40% of Sauvignon and 60% of Semillon. Winemaking Hand picked harvests to perpetrate the family tradition, skin contact maceration to increase the aromatic power, thermo regulated fermentation at 18°. The vintage is aged in stainless steel tank for 8 months to preserve the Sauvignon's varietal aromas and guarantee exceptional freshness.

**Tasting notes** "This dry white wine is fresh with fruity aromas. The mouth develops aromas of pineapple, citrus and white flowers thanks to the Sauvignon. In the mouth, you can notice a very nice sensation of freshness and roundness. The Semillon brings a little of complexity and fleshy to this great vintage." Jacques Perromat. Serve at 10 degrees centigrade with seafood, grilled fish or just on its own before the meal.



*"The more you know about wine, the more you'll want to know about us."*

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