



Vineyard

Rooted in the hillside, open to the wind and sun, in 2009 Château Beauséjour turned to Nicolas Thienpont assisted by David Suire. Its limestone-clay soils particularly benefited from the 2015 vintage's climate profile: a dry year (but not excessively so), our vineyard work was designed to conserve water in the soil. August saw some rain and we harvested small and concentrated grapes, picked when perfectly ripe with refined tannins. Our selections in the cellar did not compromise on quality. The maturation process is subtle, playing out in the calm of the limestone quarries beneath the chateau.

Terroir: limestone-clay plateau on asteriated limestone, south and west facing terraces - very shallow limestone-clay soils on asteriated limestone, limestone-clay colluvial soils on hillsides

Vineyard area: 6,8 ha (5,4 ha in production)

Contact

Owners: Duffau-Lagarrosse heirs
 Contacts: Nicolas Thienpont (manager), David Suire (technique)
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2009: first vintage by
NICOLAS THIENPONT

CHÂTEAU BEAUSÉJOUR

héritiers Duffau-Lagarrosse
 Saint-Émilion Premier Grand Cru Classé

2015 Vintage



Yields: 34 hL /ha (79% of first wine)

Production: 18 000 bottles

2015 Press Review

98-99/100

« I don't know what to say here other than it's better than any BDL I drank since 1989 including the 1990. There's a transparency and beauty like a rainbow. Full body, extremely long and bright. Super fine tannins. Pure fruit. »
 James Suckling, jamesuckling.com

95-98/100

« A dark, brooding wine, the 2015 Beauséjour Héritiers Duffau-Lagarrosse may need twenty years to start drinking well. Today, the 2015 is imposing, with massive concentration and fabulous persistence, all supported by a vertical spine of tannin that is impossible to miss. Hints of graphite, smoke and licorice struggle to emerge from a huge wall of fruit and tannin. This is another wine that will require considerable patience. »
 Antonio Galloni, *Vinous*

92-95/100

« Offers lovely richness, with a very caressing feel to the layers of warm plum compote and boysenberry confiture. Underneath all the fruit is a very fine-edged chalky thread, yet the feeling overall is velvety and lush. A beauty. »
 James Molesworth, *Wine Spectator*

18-19/20 : Gault & Millau - 94-96/100 : Jeff Leve - 18,5/20 : Bernard Burtschy