



# Château David Beaulieu 2014

## Bordeaux Supérieur

This 65 Ha vineyard is located between villages of Galgon & Villegouge. This property belongs to the same family for the 4<sup>th</sup> generation. Today it is run by Philippe PERSON, oenologist (degree of Bordeaux faculty) and descendant of this family.

Harvest & Vinification are so led with a high level of skills & craftsmanship:

- Mechanical harvest with destemming and sorting on the machine
- Maturity monitored by parcel
- Transportation of the berry to the vat room in stainless steel wagon to avoid crushing the grape
- Vibrating then blowing sorting table
- Filling of the vats per gravity with straining system
- Selection and juice settling before bleeding of the vats
- Vinification per parcel in thermo-regulated vats
- Regular pumping-over during 3-4 weeks for smooth extraction
- Ageing of the wines in tank to keep fruit & freshness ( 12 to 18 months)
- Blending in high-volume tank for a better homogeneity
- Tangential filtration before bottling



## Why buy this wine?

Ch David Beaulieu is a fine wine with an elegant bouquet. Its nose is characterized by red fruit & spices. In the mouth, it shows precise tanins, fruit & freshness. A very stylish Bordeaux Supérieur.

## Technical Facts :

**Surface:** 65 ha

**Yields :** 60hl/ha

**Age of the Vineyard:** 25 years

**Soils:** Gravely Clay on hills

**Color:** Red

**Varietals:** 70% Merlot, 11% Cabernet Sauvignon, 19% Cabernet Franc

**Quality criterias:** Cutting edge vinification, parcel monitoring, tangential filtration

**T° of Service:** 16-18°C

**Pairings:** Red Meat, Poultry, hard cheese