

CHÂTEAU BEAU RIVAGE

BORDEAUX SUPÉRIEUR



" Since 1995, Château Beau Rivage has been the focus of my creative expression. My inspiration comes primarily from my prestigious neighbours at Margaux, but is complemented by what I consider to be the best influences from New World wines. Every trip I make, near or far, provides further proof that the world of Wine is indeed full of the most amazing discoveries. My dream is to bring them together: I make the wine that I love and my greatest joy is to share it with you ! "

Chateau Beau Rivage, flanking the Médoc on the banks of the Garonne river, is a tribute to the Bordeaux appellation. The wine's purple flashes quickly capture your attention. The sophisticated nose has warm and varied notes (vanilla, gentle spices) that reflect the art of the oak ageing that leaves plenty of room for black fruit flavours. In the mouth, the wine shows off its refinement, with well-rounded tannins, elegant and opulent, and a fruity finish that evokes all the subtleties of the Médoc region, and promises of a great future.



**The vineyard
is certified Organic
from 2011**

Vineyard area: 7.5 Hectares

Soil type: Silty clay

Grape varieties:

60% Merlot

15% Petit Verdot

15% Cabernet Sauvignon

10% Cabernet Franc and Malbec

Average age of vines: 35 to 40 years

Vineyard management: Density of
plantation: 6 200 vines/hectare.

Harvesting: Entirely by hand, with sorting
and complete destemming.

Wine making techniques: Cold, prefermentive
maceration and fermentation in wooden vats.

Ageing: Entirely in French oak barrels made by
the Nadalié cooperage, for 18 to 20 months.

Annual production: 35 000 bottles