

CHÂTEAU *Vergnes-Beaulieu*

2022

Producteur Récoltant – Mis en bouteille à la propriété

Since 1554, we found official writings attesting to the presence of vines farmed at the place called Les Vergnes and its domaine Beaulieu. In 1879, it became the property of Baron de Gargan, a fervent actor in the fight against phylloxera. The new methods of cultivation and wine making were set up by his manager and taken over by some famous Grands Crus Classés from Bordeaux. Purchased in 1986 to the family of the famous Maréchal Leclerc BY UniVitis, the Group has been working hard in order to produce the best wine this terroir has to offer.



Soils

Clay-limestone



Appellation

AOP Bordeaux Supérieur



Grape Varieties

80% Merlot, 20% Cabernet Franc

Vinification

Made in the pure tradition of the greatest Bordeaux châteaux : harvest in overmature, alcoholic and malolactic fermentation in stainless steel tanks for 3 to 5 weeks under temperature control. Bottled 20 months after vinification.

Tasting notes

Colour | Pretty, intense red with violet highlights.

Nose | Powerful, expressive nose reveals notes of raspberry, blackberry and cherry. Delicate aromas of violets and undergrowth.

Palate | Round and structured, with remarkable aromatic richness and smooth tannins. Ripe, juicy black fruit aromas of blackcurrant and plum.

Light ●●●●● Powerful

Fruity ●●●●● Structured

Service tips

To be enjoyed between 16 and 18°C

Ideal with grilled or roasted red meat, vegetable gratins, spicy dishes, cheeses or chocolate desserts.

Certifications



Available in magnum
with individual wooden case

Univitis

Société Coopérative Agricole

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