



Wine: *Château Beau Site Cru Bourgeois,
Saint Estèphe, 2011 Vt*

Country: *France*

Region: *Bordeaux
Saint-Estephe AC
The Left Bank*

Appellation: *Cru Bourgeois Medoc*

Producer: *Château Beau Site*

Vintage: *2011*

Colour: *Red*

Grape Variety: *60% Cabernet Sauvignon - 30% Merlot - 7% Cabernet Franc
3% Petit Verdot*

Status: *Still, Sustainable environmental management
Vegetarian - Vegan*

Allergens: *contains sulphates*

Body Value: *E (A is light, D is full bodied)
abv: 14.0% - bottle size: 75cl, 150cl*

Bin No:
0848
100848



Tasting Note:

The majority of Cabernet Sauvignon in the blend yields a wine with ripe blackcurrant, cedar tree and earthy aromas. Concentrated blackcurrants continue on the palate that is fresh but smooth tannins. Lovely balance, concentration, depth and structure. A lovely balanced wine with ripe blackcurrant and cedar tree aromas, good concentration, depth and structure.

Winery information:

"Beau-Site means beautiful site and lies just behind Grand Cru Château Calon-Segur on one of Medoc's highest points with fantastic views over the river Gironde. It was originally classified as a Cru Bourgeois Supérieur in 1932 but in 1966 Beau Site was reclassified as a Cru Grand Bourgeois Exceptionnel. The Castéja family, who also own Château Batailley and Château Trotte Vieille, bought the château in 1955. The château has nearly 100 hectares of vines with an average age of 35 years. Beau-Site's 18th century underground cellar is one of the oldest in the Médoc and presents the perfect maturing conditions for a wine that is vinified with the same care and technique as a Grand Cru Classé. Beau-Site's wine is full of power and temperament, a typical Saint-Estèphe with tannins allowing for stocking this wine for some years."

The soils in the vineyards are of fine gravel.

Double Guyot trained vines with an average age of 35 years old. Vine density is 5,500 per hectare with an average yields are 40 hectolitres per hectare.

Vinification:

Manual sorting and destemming before soft pressing. Fermentation in temperature controlled vats with each plot vinified separately. Malolactic fermentation in vat.

Maturation in French oak barrels for 12 to 18 months of which 40% of new oak was used.

Food Recommendation:

Best with roast red and white meats or game.

