		Bin No: 0822
Wine:	Château Begadan Cru Artisan 20.	11 Vt
Country:	France	
Region:	Bordeaux	
	Medoc AC	
	The Left Bank	
Appellation:	Cru Artisan Medoc	
Producer:	Château Begadan	BEGADAN
Vintage:	2011	and the second second
Colour:	Red	MEDOC
Grape Variety:	60% Merlot - 40% Cabernet Sauvignon	- instantion -
Status:	Still	State of the second sec
	Sustainable environmental management	
Allergens;	Vegetarian - Vegan contains sulphites	- Contraction of the local division of the l
Auergens; Body Value:	Contains supplies C (A is light, D is full bodied)	
	abv: 13.5% - bottle size: 75cl	

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Tasting Note:

This wine shows aromas of dark fruits, ripe figs, spice and toasty oak with a round and silky palate feel. An elegantly structured wine with good length on the finish. Round and silky with an elegant

Winery information:

Chateau Bégadan has been owned by Jean-Pierre and Martine Sallette since 1974. The small estate is on the outskirts of the town of Bégadan and consists of only a few hectares of vineyard planted on gravelly soils. The Cru Artisan classification is only given to independently owned Chateaux that offer consistently high quality wine. Only 44 chateaux currently hold the Cru Artisan classification.

The soils in the vineyards are of gravel and clay-limestone.

Double and single guyot trained vines with strict pruning by hand to ensure the grapes reach optimum quality. The estate is farmed using sustainable farming methods.

Vinification:

Fermented in stainless steel tanks before ageing in French oak barrels for 18 months.

Food Recommendation:

At room temperature with roast red meats and steaks.



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