

CHÂTEAU BEAU RIVAGE DE By

MILLESIME
2015



APPELLATION

Médoc A.O.C.

STAFF

Owners : Frédéric Le Clerc & Benjamin Richer De Forges

Oenologist : Éric Boissenot

TERROIR

Area Planted : 7,5 hectares

Soil : Graves over hardpan-subsoil

The Gironde estuary and the ocean nearby provide plenty of air flow, which concentrates the qualities of the grapes and ensures that the vines are constantly healthy.

BLEND

60% Cabernet-Sauvignon, 40% Merlot

Average Age of Vineyard : 35 years

CULTIVATING

The vineyard is cultivated according to the rules of the art, the vines are never too heavily laden with fruit, nor allowed to produce high yields.

VINIFICATION/ MATURING

The marvelous traditional oak vat house exudes a black spicy wine, expressing intense fruitiness after 10 months maturing. Fining is performed traditionally with egg-whites in vats.

PRODUCTION

Yield : 48 hectolitres/ha

Density : 6 600 vines/ha

Volume : 4 000 cases

TASTING NOTES

Intense color and very ripe tannins, powerfulness on the palate that is always skillfully proportioned, bestowing an almost caressing sensation. The style is for balanced, finely scented wine with sappy fruit and elegance, vividly tasty blackcurrant fruit, grippy without being coarse and marked pebbly aromas behind the fruit.

