



AOC Puisseguin Saint Emilion

Château Beauséjour, France Tradition, Bordeaux, France

eCommerce # 481415 | 13.5% alc./vol. | \$35.05





The wine characterized by dark garnet colour with purple reflects. Intense aroma of ripe black fruits like blackberry and blackcurrant. On the fruit, tight tannins. Fine wine with long finish. Making this Wine Cuvee 'no added sulfites' since the vintage 2009.

Terroir:

The Dupuy vineyards occupy a 47 hectares surface which is composed of two châteaux: Beauséjour and Langlais. Located in the Saint-Émilion region, the town of Puisseguin produces only red wine. The terroir which is mainly limestone-clay soil is planted with three types of bordelais grapes. The non-use of chemicals goes back to 1947. The soils have never been treated with herbicides or insecticides.





Vinification:

Natural Yeasts. Vinification in Thermo-regulated steel vats. Vatting time 1 month, handpicked. No oak; only vats.

Variety: Cabernet Franc 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C with red meat dishes and young cheeses. Ideal accompaniment for chocolate desert.

