



Chateau Beaulieu L'Elan

Soil: Clay-limestone

Grape Varieties: 100% Cabernet Franc

Production: 1000 bouteilles

Vineyard: Sourced from the historic plots of our château, where Cabernet Franc was already planted in the 18th century, this organic red wine is deeply rooted in an exceptional terroir. These south-facing parcels provide ideal conditions for optimal ripening. The grapes, carefully hand-harvested, thrive in the clay-limestone soil, which imparts a unique richness and complexity. This meticulous care, in line with organic practices, results in a wine of great depth, characterized by an elegant and authentic expression, reflecting our Côtes de Bourg terroir.

Harvest: The grapes were manually harvested at the end of summer, on 09/26/2023, when they had reached optimal ripeness.

Vinification: The Cabernet Franc grapes were entirely vinified in amphorae to preserve the authenticity and purity of the varietal. This process, from fermentation to the 24-month aging, allows for a slow and harmonious evolution of the wine, thanks to the porosity of the amphora, which encourages natural micro-oxygenation. This method highlights the deep aromas of the Cabernet Franc while softening the tannins and preserving a silky texture. The full amphora vinification grants the wine exceptional finesse and complexity, while respecting the pure expression of the fruit and the terroir.

Aging: 20 months in amphora.

Tasting Notes

Notes of redcurrant, blackberry, blackcurrant bud, and pepper, the nose of this pure Cabernet Franc is full of both charm and freshness. The bouquet further develops on the palate, offering a plump, round, and lively mouthfeel, enveloped by soft, stretched tannins with lingering spice and fresh vegetal (blackcurrant) notes.

Aging Potential
10 ans

Température
18°

Alcool by Volume
14°



CHATEAU BEAULIEU