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BARON DE BEAULIEU

Since 1929

<i>Appellation</i>	Vin de France
<i>Vineyard</i>	Bordeaux Entre-Deux-Mers
<i>Composition</i>	80% Merlot, 20% Cabernet Sauvignon
<i>Alcohol</i>	13%
<i>Cooperage</i>	stainless tank
<i>Vine age</i>	25 years old
<i>Type</i>	Red
<i>Aging potential</i>	2 years / immediate consumption

Vinification

The grapes are harvested at optimum ripeness before a traditional vinification method in stainless tank. Extractions help to clarify the wine during the fermentation period before the bottling which takes place in the spring.

Winemaker's note

This wine is both flexible and rich in red fruit, the palate is elegant and fresh, the tannins are round and melted, it has a surprising personality for a wine in this price range.

To Consume preferably on a meal, but can be also drunk as an aperitif with tapas, or even on spicy food.