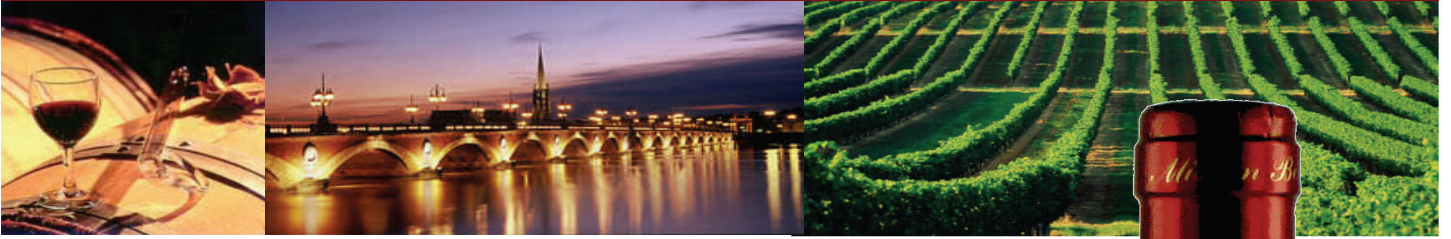


SAINT ESTEPHE



Château BEAU-SITE HAUT VIGNOBLE

Saint Estèphe
Cru Bourgeois

Grapes

69% Cabernet Sauvignon
22% Merlot
4% Cabernet Franc
5% Verdot

Location :

Situated on the commune of Saint Estèphe

Surface : 15 Ha

Soil : deep gravel and clayey limestone.

Vinification

The grapes are harvested by hand. The grapes are carefully sorted and stalked before being pressed gently to extract the juice. The juice is fermented for a period of three weeks in temperature controlled stainless steel vats at a temperature of 30°C. The wine then spends 12 months in vats before being transferred in to oak barrels, one third of which are renewed each year where it develops for approximately 20 months. After fining the wine is bottled at the château and stored in the cellars.

Tasting

Attractive fruit on the nose of this wine, showing a style nicely typical of the appellation, with gravelly but accessible fruit. It has a nice character, nice structure and well balanced.

Serving suggestions

This wine is excellent with both red and white meats, game and cheese. We suggest that the wine be drunk at an ambient temperature of 16° to 18° C after being opened for an hour or so.



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