



Le Beylieu 2024

AOC Médoc, Bordeaux, France

PRESENTATION

Family property for 3 generations. Philippe BUGGIN is the current owner in the town of Saint-Germain-d'Esteuil. The name of the castle comes from "Roudey" which is the name of the plot on gravelly soil that was made up of very old vines over 60 years old. This very high-quality plot is located at the highest point in the Médoc at 32 meters above sea level (next to Château la Cardonne). 1990: the vineyard is mainly made up of old vines over 60 years old. A part is uprooted and replanted on a soil that is 2/3 gravelly and 1/3 clay-limestone. 2016: some old vines are uprooted again. Parcels are replanted and altogether represent about 20 hectares with a grape variety composed of 2/3 Merlot and 1/3 Cabernet Sauvignon. Philippe BUGGIN is happy to be able to give a new life to this property by rejuvenating part of the vineyard, thus improving the quality of the production.

TERROIR

50% Sandy-Gravelly
50% Clay-Limestone

AGEING

Tank

VARIETALS

Merlot 75%, Cabernet sauvignon 24%,
Cabernet franc 1%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 20 ha

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

3 to 5 years

TASTING

Beautiful bright red color. Ripe nose where the fruit is associated with a mineral tone. In the mouth, a fresh attack on the fruit is followed by a more fleshy evolution where the tannins are a little more present. Distinctive wine, with a harmonious style, which will be perfect with red meat.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Game, French cuisine, White meat, Red meat, Poultry

