



Château Fleurs de Bô 2023

AOC Médoc, Bordeaux, France

PRESENTATION

Benjamin ANDREU, a former rugby player, chose to switch careers and now runs his estate using organic farming methods. He likes to say that his wife and daughters are the flowers of the Château. Together with them, he has renovated the magnificent farmhouse, which is now home to Bazadais cows, also raised using organic farming methods. He is in his second year of conversion for the 2022 vintage.

TERROIR

100% Clay-Limestone

AGEING

Stainless steel tank breeding

VARIETALS

Merlot 52%, Cabernet sauvignon 48%

TECHNICAL DATA

Surface area of the vineyard: 5 ha

14 % VOL.

Contains sulphites.

SERVING

Serve between 15 and 17 degrees

AGEING POTENTIAL

5 to 10 years

TASTING

Intense purple colour. The nose offers an aromatic explosion of ripe red fruit. The palate is fresh, refined and balanced, with delicious roundness and good length. A young, contemporary wine that is a pleasure to drink.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry

REVIEWS AND AWARDS



Or
Concours International de Lyon Or 2026



PRODUIT EN CONVERSION
VERS L'AGRICULTURE BIOLOGIQUE

