

CHÂTEAU LE PIN BEAUSOLEIL

BORDEAUX SUPERIEUR



Appellation:

Bordeaux Supérieur

Surface Area:

3 ha

Terroir:

Limestone plateau

Vineyard:

Converting to organic production since 2018. age of the vines 25 Single Guyot pruning with leaf pruning, natural manual harvesting crates

Assemblage:

56% merlot, 39% cabernet franc, 5% cabernet sauvignon

Winemaking process:

Full grain fermentation, gravitation steeping or extraction by pipeage

Ageing:

12 -14 months

Separate fermentation of grapes until final blending 50% in new oak barrel and 50% in 1 wine oak barrel

Tasting:

Bright red fruits, somewhat spicy, blood orangey almost a truffle taste.

The palate is deep and vibrant

Wine Consultant: Derenoncourt Consultants since 1998







