CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Cuvée Tradition

A.O.C BORDEAUX SUPERIEUR

GEOGRAPHICAL LOCATION: Saint Jean de Blaignac, 5 km from Saint-Emilion

AREA: 30 hectares on three adjoining communes

GRAPE VARIETY: 100% Merlot, Bordeaux's noble grape variety

STATE OF THE VINEYARD: vines of about forty years planted at high density on clayey-limestone soil with presence of serious

VINIFICATION: Traditional with de-stemming and crushing of the harvest, systematic shedding to optimize extraction, long macerations and control of temperatures.

OENOLOGIST COUNCIL: Nicolas Guichard, President of the Bordeaux Association of Oenologists

CONDUCT OF THE VINEYARD: control of the yields during the work of cutting in simple guyot, leaf removal, counter-budding, natural grassing ... Raised agriculture

TASTING: To the eye, a garnet red crystal clear and shiny. On the nose, a lot of elegance with a subtle woody accompanied by notes of red fruits. In the mouth, a lot of roundness and volume that leaves a pleasant silky feeling to finish with a beautiful length.

GUARD: 8 to 10 years

AGREEMENTS WITH THE DISHES: the Château Moulin de Beauséjour will accompany perfectly with the red meats, the dishes in sauce and the game.

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CHÂTEAU

Moulin de Beauséjour

Cuvée Manon

A.O.C BORDEAUX SUPERIEUR

LOCATION: Saint Jean de Blaignac 5 km from Saint-Emilion

AREA: 1 hectare

GRAPE VARIETY: 100% Merlot, Bordeaux's noble grape variety

STATE OF THE VINEYARD: vines of about forty years planted at high density on clayey-limestone soil with presence of serious

VINIFICATION: Traditional with long macerations. Matured in 400-liter oak barrels for one year.

OENOLOGIST COUNCIL: Nicolas Guichard, President of the Bordeaux Association of Oenologists

CONDUCT OF THE VINEYARD: control of the yields during the work of cutting in simple guyot, leaf removal, counter-budding, natural grassing ... Raised agriculture

TASTING: To the eye, the dress is a ruby red with garnet reflections. On the nose, vanilla notes add aromas of slightly candied red fruits to finish on a toasted woody. On the palate, a frank attack, with an elegant roundness and a silky and long finish.

ACCORDS WITH THE DISHES: Tray of refined cheeses, grilled red meats, game.

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CHÂTEAU

Moulin de Beauséjour

Château Haut Durandet

Cuvée Haut Durandet

A.O.C BORDEAUX SUPERIEUR

GEOGRAPHICAL SITUATION: five kilometers from Saint -Emilion, in the commune of Saint-Sulpice de Faleyrens

AREA: 5 hectares

GRAPE VARIETY: 100% Merlot

STATE OF THE VINEYARD: vines of about forty years planted at high density on gravel-sandy land.

VINIFICATION: Traditional with long macerations and systematic shedding as well as control of the temperatures.

OENOLOGIST COUNCIL: Nicolas Guichard, President of the Bordeaux Association of Oenologists

CONDUCT OF THE VINEYARD: control of the yields during the work of cutting in simple guyot, leaf removal, counter-budding, natural grassing ... Raised agriculture

DEGUSTATION: With its subtle notes of red fruits, the vintage 2012 also develops aromas of undergrowth. In the mouth, silky and round characterizes this wine already ready to drink.

AGREEMENTS WITH THE DISHES: the Château Haut-Durandet can accompany the dishes in sauce such a veal blanquette but also a braised red meat.

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CHÂTEAU

Beauséjour Les Maurins

Château Beauséjour Les Maurins

Cuvée Tradition

A.O.C SAINT-EMILION

GEOGRAPHICAL SITUATION: at the place "LES MAURINS" at Saint Sulpice de Faleyrens, jurisdiction of SAINT EMILION

AREA: 3.60 hectares

GRAPE VARIETIES: 70% Merlot 30% Cabernet Franc

STATE OF THE VINEYARD: vines of about forty years planted at high density on gravel-sandy land

VINIFICATION: Traditional with gentle extraction and macerations adjusted to the vintage.

CONDUCT OF THE VINE: control of yields during the work of cutting in simple guyot, manual thinning, counter-budding, natural grassing ... Reasonable agriculture

TASTING: To the eye, a beautiful red dress with slightly tiled reflections. On the nose, a light woody with intense notes of Cassis gives all its elegance to this wine typical of the Saint-Emilion appellation. On the palate, a frank attack gives way quickly to the roundness of the merlot to finish by a beautiful length in all elegance.

GUARD: 8 to 10 years

AGREEMENTS WITH THE FOOD: The Château Beauséjour The Maurins will accompany marvelously the grilled red meats but also the dishes in sauce lengthy simmered.

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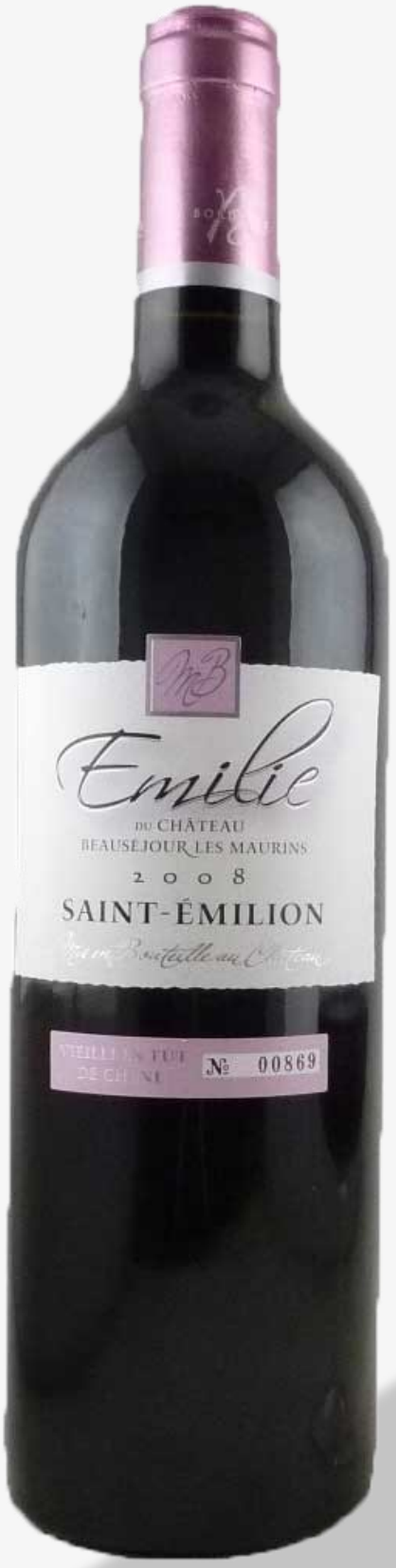
CHÂTEAU

Beauséjour Les Maurins



Cuvée Emilie

A.O.C SAINT-EMILION

GEOGRAPHICAL SITUATION: at the place "LES MAURINS" at Saint Sulpice de Faleyrens, jurisdiction of SAINT EMILION

AREA: 0.30 hectares

GRAPE VARIETIES: 70% Merlot 30% Cabernet Franc

STATE OF THE VINEYARD: vines of about forty years planted at high density on gravel-sandy land

VINIFICATION: Traditional with gentle extraction and macerations adjusted to the vintage. Matured in 400-liter oak barrels for one year.

CONDUCT OF THE VINE: control of yields during the work of cutting in simple guyot, manual thinning, counter-budding, natural grassing ... Reasonable agriculture

TASTING: To the eye, a very dark and intense red. On the nose, an explosion aromatic by its intensity and its variety with notes of caramel, chocolate, and especially vanilla Bourbon. On the palate, a real delight with a lot of roundness and silkiness, firm and elegant tannins, a nice length in the mouth.

FOOD PAIRING: Château Beauséjour The Maurins will accompany perfectly grilled red meats, cheese platter, dishes in sauce more or less spicy, ...

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CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Bordeaux Blanc

A.O.C BORDEAUX BLANC

LOCATION: Saint Jean de Blaignac 5 km from Saint-Emilion

AREA: 2 hectares

GRAPE VARIETY: 100% Sémillion

STATE OF THE VINEYARD: vines of about forty years planted at high density on clay-limestone soil with presence of serious.

VINIFICATION: Harvest by hand and direct pressing before incubation and cooling of the must at 10-12 ° C to facilitate the racking, alcoholic fermentation below 17 ° C and aging on fine lees.

OENOLOGIST COUNCIL: Nicolas Guichard, President of the Bordeaux Association of Oenologists

CONDUCT OF THE VINE: control of the yields during the work of cutting in simple guyot, manual thinning, counter-budding, natural grassing ... Rational agriculture.

TASTING: To the eye, golden yellow, limpid and brilliant. On the nose, pleasant notes of acacia honey and blackcurrant. On the palate, a nice sweetness without aggressiveness or acidity for this 100% Sémillon while volume and fat on the palate with a beautiful sensation of freshness.

CUSTODY: 2 to 3 years

FOOD PAIRING: Served between 8 and 10 ° C, this dry white wine is ideal as an aperitif, or accompanied by a nice roasted or grilled white meat, seafood and crustaceans.

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CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Bordeaux Rosé

A.O.C BORDEAUX ROSÉ

GEOGRAPHICAL LOCATION: 5 km from Saint-Emilion, in the town of Saint-Jean de Blaignac, on the edge of the Dordogne

AREA: 2 hectares

GRAPE VARIETIES: 50% Merlot, 50% Cabernet franc.

STATE OF THE VINEYARD: vines of about forty years planted at high density on clay-limestone land.

VINIFICATION: Short maceration and regular tasting to obtain a desired sustained color.

CONDUCT OF THE VINE: control of the yields during the work of cutting in simple guyot, leaf removal, counter-budding, natural grassing ... Reasoned agriculture.

TASTING: In the eye, an intense pink with bright and very bright reflections. On the nose, an aromatic palette of gourmet red fruits and acidity with notes of English sweets. On the palate, little acidity with a lot of freshness and a very pleasant sensation in the final.

CUSTODY: 2 to 3 years

AGREEMENTS WITH THE FOOD: Barbecues, pizzas, seafood but also and especially as an aperitif.

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CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Cuvée Allé Di Partou

A.O.C BORDEAUX

SITUATION GÉOGRAPHIQUE : à 5 km de Saint-Emilion, sur la commune de Saint-Jean de Blaignac, en bordure de Dordogne

SUPERFICIE : 30 hectares sur trois communes limitrophes

ENCÉPAGEMENT: 100 % merlot, le cépage noble du bordelais

ETAT DU VIGNOBLE: vignes d'une quarantaine d'années environ plantées à forte densité sur des terres argilo-calcaires avec présence de graves

VINIFICATION : Traditionnelle avec longues macérations et délestage systématique.

CONDUITE DE LA VIGNE: maîtrise des rendements lors des travaux de taille en guyot simple, effeuillage, contre-ébourgeonnage, enherbement naturel… Agriculture raisonnée

ACCORDS AVEC LES METS : le Château Moulin de Beauséjour, vin de garde par définition, accompagnera à merveille les grillades, ainsi que les viandes rouges et autres gibiers.

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CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Cuvée Pani Problem

A.O.C BORDEAUX

SITUATION GÉOGRAPHIQUE : à 5 km de Saint-Emilion, sur la commune de Saint-Jean de Blaignac, en bordure de Dordogne

SUPERFICIE : 30 hectares sur trois communes limitrophes

ENCÉPAGEMENT: 100 % merlot, le cépage noble du bordelais

ETAT DU VIGNOBLE: vignes d'une quarantaine d'années environ plantées à forte densité sur des terres argilo-calcaires avec présence de graves

VINIFICATION : Traditionnelle avec longues macérations et délestage systématique.

CONDUITE DE LA VIGNE: maîtrise des rendements lors des travaux de taille en guyot simple, effeuillage, contre-ébourgeonnage, enherbement naturel… Agriculture raisonnée

ACCORDS AVEC LES METS : le Château Moulin de Beauséjour, vin de garde par définition, accompagnera à merveille les grillades, ainsi que les viandes rouges et autres gibiers.

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CHÂTEAU

Moulin de Beauséjour

Château Moulin de Beauséjour

Cuvée La Cabresse

A.O.C BORDEAUX

GEOGRAPHICAL LOCATION: 5 km from Saint-Emilion, in the little town of Saint-Jean de Blaignac, on the edge of the Dordogne

AREA: 30 hectares on three adjoining communes

GRAPE VARIETY: 100% Merlot, Bordeaux's noble grape variety

STATE OF THE VINEYARD: vines of about forty years planted at high density on clayey-limestone land with presence of serious

VINIFICATION: Traditional with long macerations and systematic shedding.

CONDUCT OF THE VINEYARD: control of the yields during the work of cutting in simple guyot, leaf removal, counter-budding, natural grassing ...

AGREEMENTS WITH THE DISHES: the Château Moulin de Beauséjour, wine of guard by definition, will accompany marvelously the grills, as well as the red meats and other game.

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