

CLOS LA BOHEME HAUT MEDOC - CRU BOURGEOIS 2010

Last year of conversion to organic culture

PRESENTATION

Planted on a quaternary fine gravels terroir, between two Grand Cru Classé, this Haut-Médoc has a nice ageing potential.

GRAPE VARIETIES :

Cabernet Sauvignon, Merlot, Cabernet Franc.

Production: 15000 bottles.

Harvest:

Merlot: 2nd October 2010

Cabernet Sauvignon: 16th to 24th October

Bottling: 17th July 2012

VITICULTURE

VARIETIES :

57,53% Cabernet Sauvignon, 42,47% Merlot.

SURFACE :

3.8 hectares

SOIL STRUCTURE :

Quaternary fine gravels specific to the banks of the Garonne River

DENSITY : 6600 feet /hectare

OUTPUT :30 hectoliters / hectare

AVERAGE AGE OF THE VINES :

38 years

PRUNING: double guyot pear

HARVEST: by hand with selection of the plots

CULTURE TECHNIQUES :

Organic certification



TASTING

COLOR :

Intense and concentrated.

NOSE :

Spicy black fruits (cassis), with menthol, cloves and red berries

MOUTH :

Ripe and rich fruit on the palate, which is smooth with rounded tannins to add depth. Mineral notes.

FOOD & WINE :

Perfect with beef, duck, game, matured cheese

WINE MAKING AND MATURATION

FERMENTATION :

Pre-fermenting maceration in cold atmosphere followed by a traditional fermentation in wooden tanks. Malolactic fermentation made during the ageing in barrels.

MATURATION IN BARRELS :

In French oak barrels during 20 months with 80% new barrels

AGEING POTENTIAL :

10 to 15 years



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AWARDS

91/100 Neal Martin

88/100 Robert Parker

15.50/20 DECANTER 2013

84/100 Wine Spectator

15 /20 Bettane +
Desseauve