

TECHNICAL SHEET

Château Jalousie Beaulieu

BORDEAUX DRY WHITE

2021

Fresh, fruity, elegant



Commune: Galgon

Surface area: 1 hectare

Soil: clay-gravel slopes

Density: 4500 vines/hectares

Average age of vines: 35 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity. Leaf stripping and green harvesting.

Harvesting by hand



The whole vineyard is managed according to sustainable agriculture and certified High Environmental Value and ISO 14001.

Vinification: The grapes are harvested when they reach their perfect aromatic potential. Maceration of the grape berries under inert gas to draw out the finest qualities of the grape skins, followed by a gentle split pressing. Clarification of the must followed by temperature-controlled alcoholic fermentation (18°C).

Blend: 100% Sauvignon Blanc

Alcohol %: 12.5% vol

Production: 3 000 bottles

Ageing: On the lees for 6 to 8 months in stainless steel vats.
Bottled at the château on our own bottling line.

Tasting notes: The wine displays light green tints. Powerful nose with notes of citrus fruit and white flesh fruit. Clean, dense and mineral palate with fruit and a lively acidity. A lovely white wine with character.

Enjoy as an aperitif, with salads, fish or seasonal fruit.

Best served chilled, ideally at 11°C.