

TECHNICAL SHEET

Château Jalousie Beaulieu

Déjeuner à la Campagne en 1920

BORDEAUX SUPERIEUR RED

2021

Fruity, Supple, Silky



History : 100 years ago

This photo has a great story behind it, that of our family. My great-great-grandmother Marie and my great-great-grandfather Fernand, on the right my great-grandfather Henri with his cousin are enjoying a family lunch on the grass in front of the property.

A moment of relaxation after a long week of work in the vineyard.

The promise of this wine is sharing, pleasure, freshness and the taste of cherry juice. Within a respected environment, and values passed on for generations: Investment and work to become a strong image, family, rigour, reliability, ambition.

Commune: Galgon

Soil: clay-gravel slopes

Average age of vines: 25 years

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

Harvesting with a sorting of the grapes.



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

Vinification: Destemming, crushing and vatting. Low temperature pre-fermentation maceration to gently extract colour and fruit. Fermentation and maceration in temperature-controlled stainless-steel vats for 20 days.

Blend: 75% Merlot, 20% Cabernet Sauvignon, 5% Malbec

Alcohol % : 13% vol

Production: 60 000 bottles

Ageing : 6 months in stainless steel vats to preserve the fruit.

Bottled at the chateau on our own bottling line.