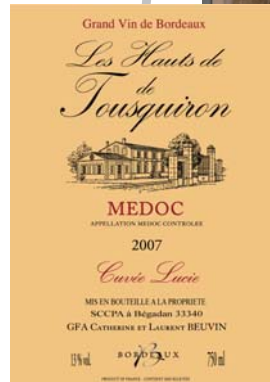


- > **Domain** : Vignobles BEUVIN
- > **Winegrower** : Catherine et Laurent BEUVIN
- > **Town** : Bordeaux
- > **Region** : Bordeaux
- > **Appellation(s)** : Médoc
- > **Cultivated Space** : 10 ha
- > **Production** : 60 000 btles
- > **Soil(s)** : Garonne gravel of the quaternary era



The philosophy of the domain :

Passionate about wine-making, we launched ourselves into the viticultural world when we took possession of the Domaine in 2006. We consider wine to be an important part of French tradition and integral to our heritage with its notions of terroir, and vintages that are the envy of many other countries. We believe wine-making to be a combination of passion, know-how, respect for nature and for the environment; an ancient but evolving skill to be respected. In addition, wine is a means of communicating with others, it offers a moment of sharing and of pleasure for all involved.

Mode of driving of the vineyard, wine-making and ageing :

Terroir, the quality of the grape at harvest and control of yields are essential elements in the production of good wine. Maturation should be harmonious, resembling a long sleep, respecting the fruit without recourse to over-oaking which can overpower it. Our aim is to produce an enjoyable wine that reflects the characteristics of the Medoc region; based on its fruit, it is souple and ready to drink after 2 or 3 years, but at the same time has the potential to keep for longer. We have great respect for the soils and ecosystems of the vineyard, prefer ploughing and hoeing to the use of herbicides, adopt an environmentally friendly approach that limits the use of chemicals and achieve yield restriction through pruning (without excluding green harvesting if necessary) and we leave one row in two unweeded. Maturation lasts from 15 to 18 months in oak, with between 15 and 20% new oak, depending on the vintage, with the aim to attain a discreet oaking that integrates quickly into the wine.

Some references :

Guide Hachette des vins , Guide Gilbert et Gaillard, Grands Vins de France de Macon, Concours Mondial de Bruxelles, Wine Spectator, Concours vins d'Aquitaine de Bordeaux, Wine Enthusiast, Bettane et Desseauve, Tasted Magazine, IWC ..



OUR WINES

Médoc Les Hauts de Tousquiron
« Cuvée Lucie »
(Merlot 45%, Cabernet Sauvignon 47%, Cabernet Franc 5% et Petit Verdot 3%)