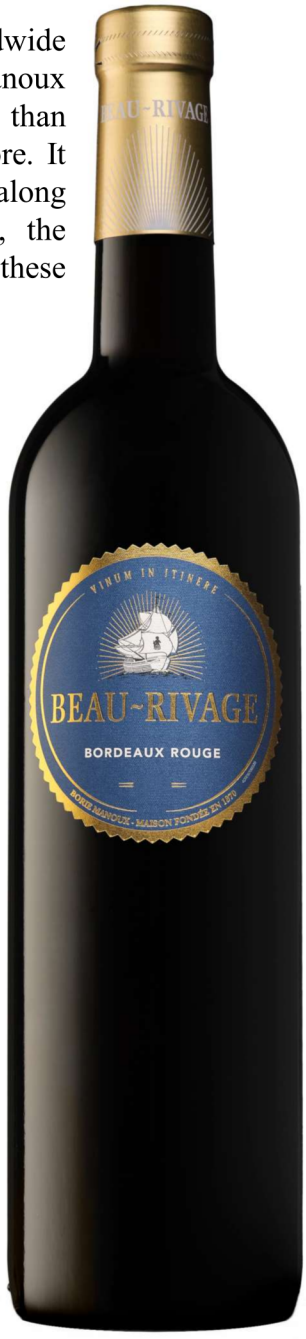
BORIE-MANOUX

Beau-Rivage

BORDEAUX ROUGE

2023

Beau-Rivage is one of the oldest worldwide Bordeaux brands and has been the Borie-Manoux quality-reference and exclusivity for more than 60 years. Beau-Rivage means beautiful shore. It is a tribute to the picturesque landscapes along the Gironde, and the rivers that feed it, the Dordogne and the Garonne. In the ice age, these rivers have created the gravelly soils.



VINEYARD

SOIL :

Clay, limestone

WINE MAKING PROCESS

Traditional vinification. Fermentation and maceration in stainless steel tanks for 3 to 4 weeks. Aging in stainless steel tanks.

TASTING

Dark and deep color. The nose reveals an elegant bouquet of ripe black fruits and sweet spices. On the palate, the attack is ample and silky, unveiling notes of blackberry and black cherry, enhanced by a hint of cocoa. The texture is velvety, supported by fine, well-integrated tannins. The oak is subtle, adding complexity without overpowering. A long and harmonious finish, marked by lovely freshness.

BLEND 2023:
50 % Merlot
50 % Cabernet Sauvignon

MATCHING WITH FOOD

Served at around 17° C, Beau-Rivage rouge accompanies steaks of beef, lamb chops, bison, pork, veal, deer, turkey, cheese and some desserts, also pizza and pasta.

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