



BORIE-MANOUX

Beau-Rivage

BORDEAUX SUPERIEUR ROUGE

2018

With a wider range of appellations and a brand new packaging, Beau Rivage - Borie Manoux' flagship brand created by Émile Castéja in 1955 - has been totally redefined and modernised. In its cellars, Borie-Manoux ages Beau-Rivage Bordeaux Supérieur, famous all around the world, together with the classical Châteaux and the most prestigious Bordeaux Grands Crus.



VINEYARD

SOIL :

Clay, limestone



WINE MAKING PROCESS

Traditional vinification. Fermentation and maceration in stainless steel tanks for 3 to 4 weeks. Aging during 6 months in oak barrels.



TASTING

Bright and intense colour with garnet hues. Concentrated nose with black fruits and aromas of vanilla and caramel. The taste reveals black cherry aromas, liquorice, blackberry and cedar.

BLEND 2018 :

60 % Cabernet Sauvignon
40 % Merlot



MATCHING WITH FOOD

Serve at 17° degrees Celsius. Beau-Rivage Premium is a delicious food companion and can be paired with various dishes like beef, venison, veal, deer, turkey, cheese and some desserts, also pizza and pasta.



BORIE-MANOUX
GRANDS VINS DE BORDEAUX
88 Quai de Bacalan 33300 Bordeaux
Phone: +33 (0)5 56 00 00 70
Website: www.borie-manoux.com

