



BORIE-MANOUX

Beau-Rivage

BORDEAUX SUPERIEUR ROUGE

2019

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 deep garnet color. Beautiful aromatic freshness expressed by floral and woody notes. Dense mouth with aromas of coffee and mocha.

BLEND 2019 :

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

