



# BORIE-MANOUX

## Beau-Rivage

### BORDEAUX SUPERIEUR ROUGE

2022

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 2022:

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](http://www.borie-manoux.com)

