

# BORIE-MANOUX

## Beau-Rivage

MÉDOC

2022

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. Borie-Manoux, one of the most important family-owned and family-run wine producer and negociants in Bordeaux, was founded in 1870. It is today run by the 6th generation of the same family. The Beau-Rivage packaging changed in 2020 to meet consumers expectations. We also diversify the wines of the range with new appellations such as Beau-Rivage Médoc.



### VINEYARD

#### SOIL :

Gravel



### WINE MAKING PROCESS

Traditional vinification during 3 weeks in stainless steel vats.



### TASTING

Garnet color, tinged with violet. Powerful nose with notes of black fruits. Minty mouth with ripe tannins.

#### BLEND 2022:

60 % Cabernet Sauvignon

40 % Merlot



### MATCHING WITH FOOD

Will accompany perfectly meats such as lamb, duck, beef or cheese (Saint Nectaire, Brie or Camembert). Serve at 17° Celsius.



## BORIE-MANOUX

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