

DEPUIS



1828

Vignobles M&J Perromat



Château Beauregard Ducasse

Cuvée Albert Duran - AOC Red Graves



History

This vineyard (92 Acres) was established in 1850 by Albert Duran, in Mazères, towards the South of the Graves appellation. The estate is located at the highest point of the whole Graves appellation at 113 meters of elevation. Albert Perromat represents the 7th generation, new and young. He follows the family traditions producing wine in the appellation. In honour of the founder, Albert Duran, this is the name that we chose to give to his cuvée spéciale Graves red wine which is produced from a plot selection of our best vines. The age of the vines is 30 years old. The vineyard, for this wine, is about 12 Acres. Since the 80's, we set up an apiary in the vineyard as a witness of our respect for the environment. We have been certified "Haute Valeur Environnementale" (High Value Environnement) since 2017.

Terroir

Our terroir in the Graves is marked by its complexity gravel, sand and iron concretions with a predominant clay limestone soil. What make us stand out in comparison to others is that we are positioned on the highest hilltop of the Graves appellation. This means that we benefit from grapes that ripen exceptionally well.

Blending

This vintage emerged from a blend of 50% of Merlot, 40% of Cabernet Sauvignon and 10% of Petit Verdot.

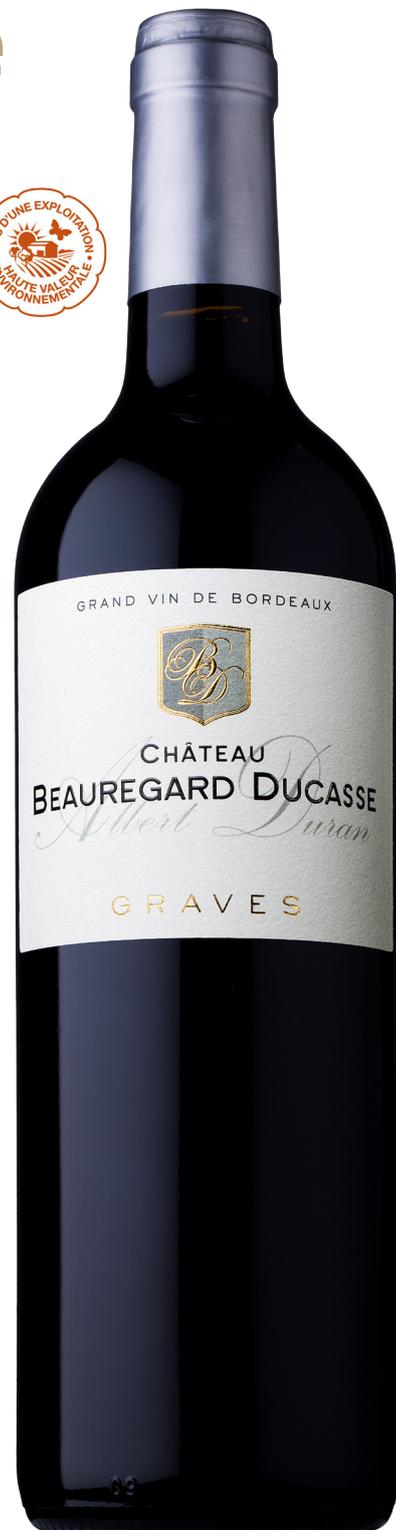
Winemaking

Traditionnal vinification, complete destemming etc à la place de Hand pick harvests to enhance the aromatic potential. This cuvée spéciale is aged for 12 months, exclusively in French oak barrels to enhance the wine's complexity and guarantee that it best reflects our terroir.

Tasting notes

"Class in the glass ! This wine benefits from a balanced variety of grapes where the Cabernet brings a flavor and structure and the Merlot provides the perfume and flexibility. The touch of Petit Verdot adds some very elegant tannins and softness to this wine. Elegant and very well structured, fine and aromatic, this vintage evolves with harmony." Albert Perromat.

Serve between 16 degrees and 18 degrees centigrade with grilled or roast meat duck beef or game and flavourful cheeses.



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DRINK responsibly

