

CHATEAU BEAUSEJOUR HOSTENS

HAUT-MEDOC AOC



HISTORICAL :

« The Château Beau-Séjour, formerly Château Raymond Louis and Paché, has a marvellous display » (Féret – 1929 Edition).

The chateau name comes from a mix between parcell name and family name. Cultivated by Roland and Pascal Hostens, this domain of 10 hectares, produces a deep, dense and fruity wine.

TERROIR :

Gravel and clay-limestone.

SURFACE :

10 hectares.

GRAPE VARIETIES :

55 % Merlot.

45 % Cabernet Sauvignon.

CULTIVATION :

Yield : between 40 and 50 hl / ha.

Sorting of the grapes in the vineyard and in the cellar.

Plantation density : 6600 feet/ha. Mechanical groundwork. Sustainable cultivation.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Minimum 3 weeks vatting.

Estate vacuum bottling.

SERVING AND PAIRING :

Serving temperature : 17 / 18 °C.

Decant one or two hours before tasting.

Wine is not treated, deposit is natural. This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

AWARDS :

2019 VINTAGE :

Gold Paris 2022.

2018 VINTAGE :

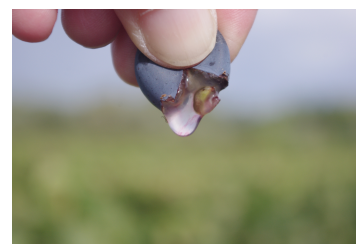
Silver Bordeaux 2021.

2016 VINTAGE :

Silver Concours Agricole de Paris 2018.

2014 VINTAGE :

91 / Silver Decanter 2017.



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