

LOUIRE VALLEY, FRANCE

LE CUL DE BEAUJEU 2022

DETAILS OF PRODUCTION

Another famous name. Is the word “cul” - “end” or “bottom” in French - a reference to its location at the edge of lands once owned by Anne de Beaujeu? Perhaps. What’s certain is that this slope is even steeper than the Monts Damnés. It is a vineyard that requires a heroic effort, where only manual labour makes an impact.

On 54 ares of this east-facing hillside, the estate’s parcel benefits from dense marl soil. This is what gives Sauvignon Blanc its richness and typical Chavignol chewiness. The steepness of the terrain means that the vines have to fight hard to thrive. And although they produce fewer grapes than elsewhere, they are incredibly concentrated. The estate takes the time necessary to perfect this refined power by ageing the wine for 12 months, half in 400- and 600-litre barrels, half in amphorae.

All work is done by hand, from pruning to harvesting. Long ageing on lees for 12 months in amphora and 400-and 600-litre barrels. A powerful, rich style with a velvety texture. A summery freshness with gentle hints of clementine, citrus fruit and peaches.

TASTING NOTES

Crystalline yellow colour. A lush Mediterranean air, combining white flowers (including lemon blossom), white fruit (notably pear), a hint of grapefruit and brilliant minerality. Magnificent concentration and volume, draped in tropical fruit (citrus, clementines and mandarins), peach and a slight sweetness.

HOW TO SERVE

Served at 12°C, this wine is the perfect match for exceptional dishes such as foie gras or woodcock with morel mushrooms.

MENTZENDORFF
wine shippers since
1858



HUBERT BROCHARD
MAISON FONDÉE EN 1900

VINTAGE
2022

STYLE

White

BLEND OF GRAPES

Sauvignon Blanc

ALCOHOL
14%

