

Château Vircoulon

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The main trait of your nature?
I am persistent

The occupation you prefer?
I like horse riding

The quality you most appreciate in friends?
Honesty

What do you like about wine?
Complexity

Château Vircoulon has been a family estate for 5 generations since Pierre Bedey purchased it at the end of the 1800s. Later in the 1980s, Patrick Hospital, the 4th generation, specialized the estate to winegrowing, made his first vinification, when grapes were brought to the cooperative cellar so far, and reorganized the vineyard.
As for me, the passion of winegrowing - grapes - comes from my childhood! After my apprenticeship, it got stronger as I met people in love with this job. Meeting the 5th generation, my companion Caroline Hospital, led me to Château Vircoulon. Together, we develop the farm by working to our best to keep that legacy going and for the customers' pleasure.



Château Vircoulon

BORDEAUX

Village: Saint-Avit-de-Soulège

Terroir: Soils of clay, loamy and sand and clay-limestone – 70-90-meter high – North/South sun exposure - 30-year-old vines

Winemaking and ageing: Mechanical harvesting at optimal grape ripeness. Pneumatic press. Settling and fermentation under regulated temperature. Raking and storing in vat until bottling. Regular analysis and tastings. SO2 readjusting if needed but limited. The goal is to limit SO2.

Blend: 60% Sémillon, 30% Sauvignon Blanc, 10% Muscadelle

Tasting comments: Bright, clear colour with golden highlights. The nose is expressive. The palate opens with a crisp, lively attack, revealing fresh grapefruit aromas that bring vibrancy and character to the wine.

Food and wine pairings: Roast sea bass, asparagus risotto, fresh goat's cheese.

