



**Château Beynat Sauvignon Blanc - Chateau Beynat
bewertet am 11.06.2016**

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|---------------------------|-------------------------------|
| Gesamtpunktzahl | 90 |
| ID Datenbank | 27581 |
| Jahrgang | 2015 |
| Hauptrebsorte / Rebsorten | Sauvignon Blanc |
| Qualität | AOC |
| Land - Region | Frankreich - Bordeaux |
| Alkohol in vol. % | 12.50 |
| Restzucker in g/l | 0.39 |
| Säure in g/l | |
| Ausbau | Edelstahl |
| Fehlerfrei | ja |
| Fehler | |
| Mängel/Fehler/Krankheiten | |
| Ausbauart | |
| reduktiv - - - oxidativ | 0 1 2 3 4 5 6 7 8 9 10 |
| modern - - - traditionell | 0 1 2 3 4 5 6 7 8 9 10 |

Auszeichnung: Gold

Analyse - Quantitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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| Klarheit | | | | | | | | | | ■ | |
| farblos - grün - gelb - braun | | | | | ■ | | | | | | |
| Farbintensität | | | | | | | ■ | | | | |
| fruchtig | | | | | | | | | | ■ | |
| würzig | | | | | | | | ■ | | | |
| mineralik | | | | | | | ■ | | | | |
| weißer Pfirsich | | | | | | | | | | ■ | |
| Limettenschale | | | | | | | | ■ | | | |
| Gesamtintensität | | | | | | | | | | ■ | |
| Süß | | | ■ | | | | | | | | |
| Sauer | | | | | | | ■ | | | | |
| Extraktichte | | | | | | | | | | ■ | |
| Bitter | | | ■ | | | | | | | | |
| Phenole / Tannin | | | | | ■ | | | | | | |
| Adstringenz | | | ■ | | | | | | | | |
| Alkoholeindruck | | ■ | | | | | | | | | |
| CO2 | | ■ | | | | | | | | | |
| Intensität / Volumen | | | | | | | | | | ■ | |
| Nachhall / Länge | | | | | | | | | | | ■ |
| Balance | | | | | | | ■ | | | | |

Ranking - Qualitative Einschätzung

| | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |
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Potential **2018**