

CHÂTEAU DE BEAUREGARD

CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT, SAINT-AMOUR AND CHIROUBLES

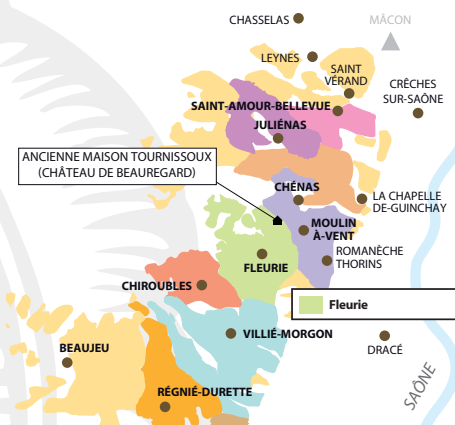
FLEURIE

"Poncié"

DESCRIPTION OF THE TERROIR

We are in the south of Burgundy, in the Beaujolais region where Fleurie is regarded as the most elegant of the ten Beaujolais Crus. Total size of the Appellation: 840 ha.

Since 1872 Château de Beauregard owns a property situated in the area called 'Poncié', at the border with the Moulin à Vent Appellation. On these rather steep slope (up to 400 m) the vineyard lays on decomposed granite soils of sandy aspect, rich in silica and iron oxides. From there, one can enjoy the beautiful scenery upon the Saône river valley.



VINES AND VITICULTURE

Grape variety: Gamay 100% - Average age of the vines: 55 years.

The vineyard is managed to promote microbial life in the soil, to encourage deep rooting of the vines. Strict control of the yields; culture respectful of the environment; 100% hand picked.

WINEMAKING AND DESCRIPTION OF THE WINE

Harvested at the optimal level of maturity, the grapes are sorted on a vibrant table. The fermenting and maceration process take place in our winery at Fleurie (former Maison Tournissoux in Poncié). We practice a traditional winemaking (opposite to the modern style 'en Primeur') including de-stemming and pigeage (thrusting the cap down); and a maceration of about 6 to 8 days. Then about half of our Fleurie is aged in 'Pièces' (Burgundian oak barrels – 228l) for at least 9 months. Our Fleurie 'Poncié' reveals a fine elegance due to the shallow granite and expresses a mix of floral (iris, rose petal) and fruit (strawberry, blackcurrant) aromas. The mouth is complex, intense and smooth.

FOOD MATCHING

Serve between 14 and 17°C in large crystal glasses. The wine will enhance roasted lamb, white meat, poultry and of course a 'saucisson de Lyon' or some Burgundian delicatessen.



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