

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

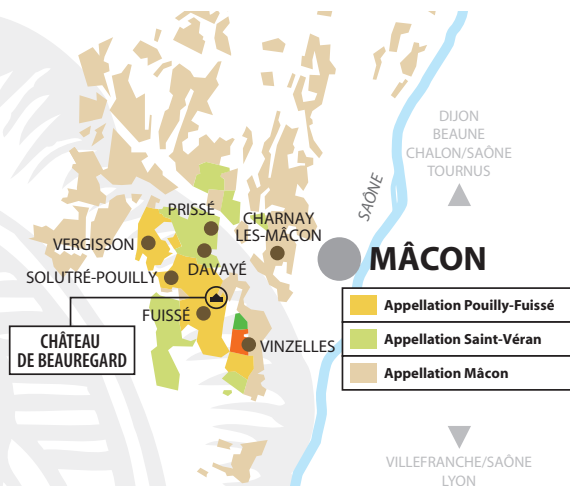
MÂCON-SOLUTRÉ

DESCRIPTION OF THE TERROIR

Located in the south of Burgundy, the Mâconnais region mainly produces a regional Appellation ; as far as the white wines are concerned the name Mâcon can be followed either by the word Villages or by the name of the commune of origin, provided they have been grown in one of the 41 villages (communes) of the Mâcon Appellation.

Solutré-Pouilly is one of these villages but most of its vineyards are dedicated to the production of Pouilly-Fuissé, it's why this Mâcon Solutré is very rare and the total area in production does not exceed 70 ha.

Château de Beauregard only owns 0,50 ha of Mâcon-Solutré situated at the border with our Pouilly-Fuissé vineyards.



VINES AND VITICULTURE

Grape variety : Chardonnay 100 % - Age of the vines : 30 years

Strict control of the yields ; culture respectful of the environment ; ploughing ; 100% picking by hand.


WINEMAKING AND DESCRIPTION OF THE WINE

After the picking, we bring the grapes to Château de Beauregard for pressing and then 'débouillage'. The Mâcon Solutré is fermented in a small tank (in stainless steel) at controlled temperature, in order to keep a maximum of freshness and fruit, in order to balance with the real structure of the wine due to its proximity with Pouilly-Fuissé. The best time to enjoy the wine is within the first 3 years after the bottling. The wine's aromas will reveal honey, white fruits (pear, peach...), white flowers (acacia...). The wine is rich and balanced on the palate with a fine finish of grapefruit.

FOOD MATCHING

To be served between 12 and 15°C in convenient crystal glasses. It goes very well with seafoods, 'Andouillette' and goat's cheese of the Mâconnais/Beaujolais region.



Joseph  Burrier
Château de Beauregard



JOSEPH BURRIER . CHÂTEAU DE BEAUREGARD . 71960 FUISSÉ - FRANCE
TÉL : (33) (0)3 85 35 60 76 . FAX : (33) (0)3 85 35 66 04

e-mail : joseph.burrier@wanadoo.fr web : www.joseph-burrier.com