

DOMAINE JOSEPH BURRIER

RECENTLY CREATED, THE DOMAINE JOSEPH BURRIER PROPOSES, IN ADDITION TO CHÂTEAU DE BEAUREGARD, SOME OF THE BEST TERROIRS FROM THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION.

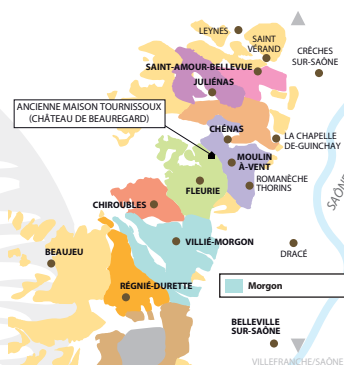
MORGON "Grand Cras"



DESCRIPTION OF THE TERROIR

We are in the south of the great Burgundy, in the Beaujolais, the Morgon Appellation covers 1100 ha, between Fleurie and Brouilly. The soils are made up with quite decomposed schists and granits named 'Morgon'.

The Domaine Joseph Burrier acquired in 2007 one hectare of the climat 'Grand Cras'. At the footstep of the 'Côte de Py', by the south border of the Appellation, the sunny hillside of 'Grand Cras' slightly faces East. It is constituted by a rather deep accumulation of decomposed schist and granit. The soil is light and well drained thank to its rocky surface and the low proportion of clay. Its dark color enables a better warming up and therefore favors the grape maturity. The mineral diversity of the component rocks offers a wide diversity of trace elements that enrich the aromatic structure and richness of the wines.



VINES AND VITICULTURE

Grape variety: Gamay 100% - Average age of the vines: 40 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

Sorted on a vibrant table as soon as they arrive in our winery at Beauregard, the grapes follow a traditional vinification (opposite to the modern style 'en Primeur') in order to reveal its typical Terroir expression. After a partly de-stemming, we allow a 6 to 9 day maceration, using 'pigeage' and 'remontage'. The end of the fermenting process and the aging is made in 'Pièces' (burgundian 228l oak barrels) during at least 7 to 10 months in order to reveal the Terroir expression. The wine shows an almost black color and expresses plum, black cherry and spicy aromas. The mouth is full, deep, complex, still dominated by the spices (pepper, cloves) with some wild hints remembering the great Rhone valley wines.

FOOD MATCHING

Serve between 14 and 17°C in large crystal glasses. Our Morgon 'Grand Cras' will match with grilled or en sauce meats, charcuteries, game and not too matured cheese.

Joseph  Burrier
Château de Beauregard



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