

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

MOULIN-À-VENT *"Clos des Pérelles"*

DESCRIPTION OF THE TERROIR

We are in the south of Burgundy, in the Beaujolais region where Moulin à Vent is considered as the most Burgundian of the ten Crus of Beaujolais, probably due to its ageing capacity. Total size of the Appellation: 620 hectares. Château de Beauregard owns one hectare of 'Clos des Pérelles' in Romanèche-Thorins. In the heart of the village on a south facing slope, the quite rich crystalline soils give sustained colored wines due to the presence of manganese. Average annual production: 5000 bottles.

VINES AND VITICULTURE

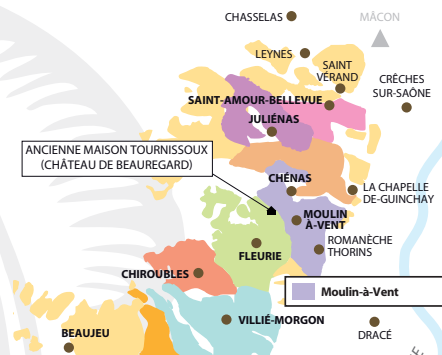
Grape variety: Gamay 100% - Average age of the vines: 45 years. The vineyard is managed to promote microbial life in the soil, to encourage deep rooting of the vines. Strict control of the yields; culture respectful of the environment; 100% hand picked.

WINEMAKING AND DESCRIPTION OF THE WINE

Sorted on a vibrant table as soon as they arrive in our winery of Fleurie (former Maison Tournissoux) the grapes follow a traditional vinification (opposite to the modern style 'en Primeur') in order to reveal its typical Terroir expression. After de-stemming, the fermenting process (using 'pigeage' and 'remontage') will last 6 to 10 days depending on the vintage. This Moulin à Vent is then aged in 'Pièces' (228l oak casks) during at least 10 to 12 months. It reveals a deep ruby colour, a complex bouquet mixing floral and spicy notes with red fruit aromas. The mouth is broad, dense, full bodied and the finish is nicely persistent. More than any other wine of Beaujolais, this Moulin à Vent distinctive, elegant style and longevity engender frequent comparisons to great Burgundy or Rhône Valley crus. Aging capacity: 5 to 10 years and more for the great vintages.

FOOD MATCHING

Serve between 14 and 17°C in large crystal glasses. 'Clos des Pérelles' matches well with grilled or 'en sauce' meats, 'coq au vin', game and not too matured cheese.



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