

CHÂTEAU DE BEAUREGARD

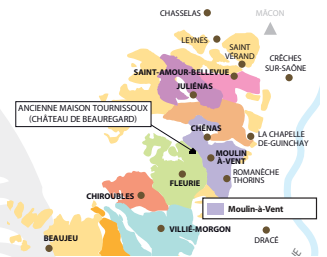
CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT,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

MOULIN-À-VENT *"La Salomine"*



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 ha. Château de Beauregard owns the small parcel of 'La Salomine' since 1872. Its located on the border with Fleurie, between the named sites of Poncié and Rochegrès. On the high steep slopes (350 to 400 m), the shallow and sandy granite soils, give naturally small yields. From there, one can admire the beautiful view upon the Saône valley. Average annual production: 3500 bottles.



VINES AND VITICULTURE

Grape variety: Gamay 100% - Average age of the vines: About 70 years, the plot was planted in 1912! 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) for almost a year. The 1912 vines give a deep ruby colored wine. The bouquet is complex, a blend of spices and red fruits (strawberry, blackcurrant) and subtle floral aromas (iris, rose petal, violet). The mouth is elegant with well matured tannins. More than any other wine of Beaujolais, La Salomine specific style, intense and very elegant, engender frequent comparisons to great reds from Northern Burgundy. Conservation: 5 to 10 years and more in the great vintages.

FOOD MATCHING

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

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