

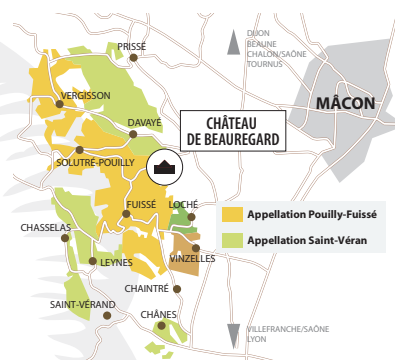
CHÂTEAU DE BEAUREGARD

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

POUILLY-FUISSÉ "Aux Charmes"

DESCRIPTION OF THE TERROIR

Located in the south of Burgundy, in the Mâconnais region, the Pouilly Fuissé Appellation is situated where the relief becomes more marked, around the rocky cliffs of Vergisson and Solutré-Pouilly, on the slopes of Mount Pouilly and the cirque of Fuissé, on the Beauregard plateau and the heights of Chaintré. 'Aux Charmes' is located below the village of Vergisson, on a rather cool area despite its south-eastern exposition. Here, the dark soils are constituted with calcareous grey marls. Château de Beauregard owns less than one ha of 'Aux Charmes' and produces about 4000 bottles of this rare wine.



VINES AND VITICULTURE

Grape variety: Chardonnay 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; ploughing; 100% hand picked.


WINEMAKING AND DESCRIPTION OF THE WINE

Harvested at the optimal maturity level, the grapes are sorted, if necessary, on a vibrant table before the slow process of pressing. After a rigorous 'déboubage' (24 to 36 hours), the cuvée ferments in oak 'pièces' (228l burgundian barrel), 1/4 in new oak and the other in older pieces (one to three wines); thus we respect a slow process of fermentation in order to express the individual expression of the 'Terroir'. The wine is lively and mineral, of a great precision. The expression of ripe fruit is dominant in the mouth, it finishes very harmoniously. The best moment to drink this wine depends on the natural acidity of the vintage. In the best vintages, our Pouilly Fuissé 'Aux Charmes' evolves more than 10 years when stored properly.

FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. 'Aux Charmes' will seduce you as an accompaniment of scallops, grilled or 'en sauce' fish, poultry (poulet de Bresse à la crème); 'quenelles' and 'andouillettes' and of course goat cheese from the Mâconnais.



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Château de Beauregard



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