

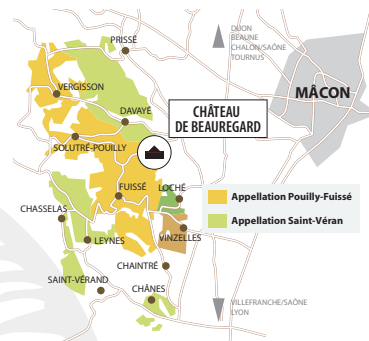
# CHÂTEAU DE BEAUREGARD

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

### 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 and the villages of Fuissé and Chaintré. The vineyards cover steep sloping cirques, facing east and south east, on which the soils are a mixture of clay and chalk from the Jurassic period, at 250 to 300 meters above sea level. The total area of the Pouilly-Fuissé Appellation is planted with Chardonnay and is rather small: 760 ha. The 19 ha of Château de Beauregard are located on the three villages of Fuissé, Solutré-Pouilly and Vergisson; divided in more than 40 different plots. This is the reason why Château de Beauregard is considered as one of the references of the Pouilly-Fuissé Appellation.



### VINES AND VITICULTURE

Grape variety: Chardonnay 100% - Average age of the vines: 30 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, our grapes are sorted, if necessary, on a vibrant table before the slow process of pressing. After a rigorous 'débourage' about 50% of the cuvee is fermented in oak 'pièces' (228l burgundian barrel), the other part is fermented in stainless steel tanks under temperature control, in order to keep a maximum of freshness and fruit. Thus we try to get a good balance between seduction and ageing potential. The best moment to drink the wine depends on the natural acidity of the vintage. We usually consider that it is between one and five years after bottling.

The young wines evoke the white fruits (pear, peach...), the white flowers (acacia). The wine is fresh, mineral and balanced with a honey and grapefruit final. Getting older, the aromas become more complex and dense, a little buttery, toasted and dry fruit hints, with still this honeyed unctuousness.

### FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. Pouilly-Fuissé matches with scallops, grilled or 'en sauce' fish, poultry (poulet de Bresse à la crème), 'quenelles', 'andouillettes' and of course goat cheese from the Mâconnais.



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