

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

“Grand Beauregard”

H O M A G E T O J O S E P H B U R R I E R



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. Grand Beauregard is an 'assemblage' of the best 'Terroirs' of Fuissé, Pouilly and Vergisson.

VINES AND VITICULTURE

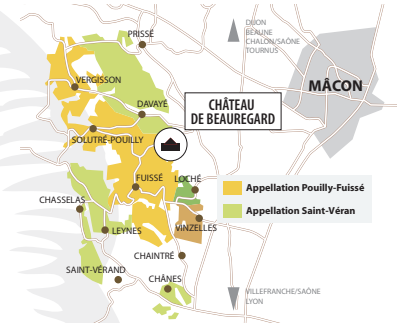
Grape variety: Chardonnay 100% - Average age of the vines: 40 years. The vineyard is managed to promote microbial life in the soil, to encourage deep rooting of the vines. Strict control of the yields; culture respectful of the environment; ploughing; 100% hand picked.


WINEMAKING AND DESCRIPTION OF THE WINE

The Grand Beauregard of Château de Beauregard, produced for the first time in 1999 as a homage to Joseph BURRIER, is a strict selection of the very best barrels from the finest 'Climats' of the estate. Generally, it is the 'assemblage' (blend) of one barrel of the following 'Climats' : 'Vers Cras', 'La Maréchaude', 'Aux Charmes', 'Les Insarts', 'Vignes Blanches', 'Vers Pouilly', 'Les Chardonnets', 'Les Châtaigniers'. The Grand Beauregard ages for 20 months in oak 'pièces' and is bottled without fining nor filtration. With an extraordinary aromatic power, this great white Burgundy surprises by its balance between maturity and minerality revealed by the long cask aging. This unique cuvee gives solely 2370 bottles per vintage. It will blossom in a good cellar for more than 10 years and beyond for the great vintages.

FOOD MATCHING

Present the Grand Beauregard in a decanter. Allow one hour of breathing before serving between 12 and 15°C. This prestigious Pouilly-Fuissé matches with the finest seafood and particularly with scallops and lobster. Fish and poultry in cream sauce are also some of the best matches. The aroma spectrum is such that it's a perfect ally to 'inventive cuisine'.



Joseph  Burrier
Château de Beauregard



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