

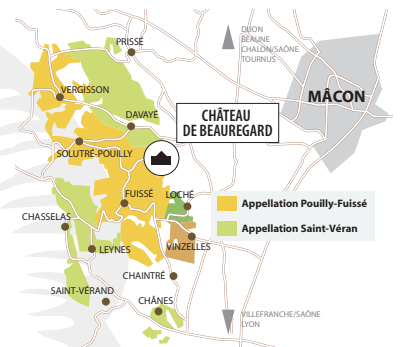
# CHÂTEAU DE BEAUREGARD

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 *"La Maréchaude"*

### 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. 'La Maréchaude' is one of the famous 'Climats' of Vergisson, which covers a steep slope, just below the cliff. The clear, thin and rocky soils dry and warm up easily, enabling optimal maturities. Château de Beauregard owns more than one hectare and produces about 7000 bottles of 'La Maréchaude'.



### 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 marked by its Terroir, pure in the approach. It's rich and structured without losing its fruit and balance. The finish is very long and fresh. The best moment to drink this wine depends on the natural acidity of the vintage. In the best vintages, our Pouilly Fuissé 'La Maréchaude' will blossom in a good cellar for more than 10 years.

### FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. 'La Maréchaude' is an excellent match with 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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