

# CHÂTEAU DE BEAUREGARD

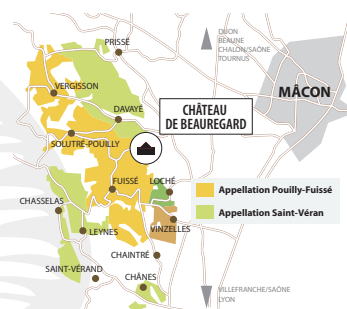
CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT,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

## POUILLY-FUISSÉ

### *“Les Châtaigniers”*

#### 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 heights of Chaintré. 'Les Châtaigniers' (meaning chestnut trees) is a reputed 'Climat' located on the steep, east facing slopes looking upon the village of Fuissé. Here, just below a small forest of chestnut trees, the soils are thin, very stony and chalky. Château de Beauregard owns less than one ha of 'Les Châtaigniers'. The average annual production is about 6 000 bottles.



#### 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, the grapes are sorted, if necessary, on a vibrant table before the slow process of pressing. After a rigorous 'débourage' (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'. This wine branded by its Terroir, is rather austere. The aromas and flavours reveal dry fruits, the minerality of the chalky soil with wax hints. On this Terroir, the fruit is over passed by vegetal and mineral flavours. The finish is powerful and balanced. The best moment to drink this wine depends on the natural acidity of the vintage. In the best vintages, our Pouilly Fuissé 'Les Châtaigniers' can be kept over 10 years if stored properly.

#### FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. 'Les Châtaigniers' matches 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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