

# CHÂTEAU DE BEAUREGARD

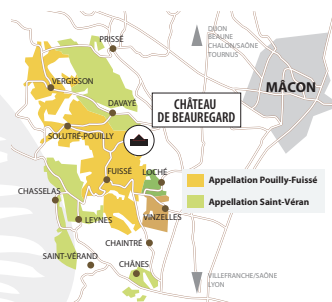
CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT,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

## POUILLY-FUISSÉ

### *“Les Insarts”*

#### 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. Les 'Insarts' is a great 'classic' of the Appellation. Located in the middle of the slope that dominates the village of Fuissé, this 'climat' (named vineyard site) takes advantage of its south-east exposure, and owe its exceptional richness to the balance between limestone, marl and clay of its Bathonian soils. Château de Beauregard owns less than one ha of 'Les Insarts', so we barely produce 3 500 bottles of this rare wine a year.



#### VINES AND VITICULTURE

Grape variety: Chardonnay 100% - Average age of the vines: 50 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 'débouillage' (24 to 36 hours) the cuvee 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 and ageing (11 months) in order to express the individual expression of the 'Terroir'. The wine expresses the ripeness of the fruit: rich, dense, full-bodied with a honey taste and a good finish of grapefruit. After a while, the flavours become even more concentrated with hazelnuts, toasted almonds, butter and still honey. Under good conditions, our Pouilly Fuissé 'Les Insarts' can be kept for at least 10 years.

#### FOOD MATCHING

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



Joseph  Burrier  
*Château de Beauregard*



JOSEPH BURRIER . CHÂTEAU DE BEAUREGARD . 71960 FUISSÉ - FRANCE  
TÉL : (33) (0)3 85 35 60 76 . FAX : (33) (0)3 85 35 66 04

e-mail : joseph.burrier@wanadoo.fr web : www.joseph-burrier.com