

CHÂTEAU DE BEAUREGARD

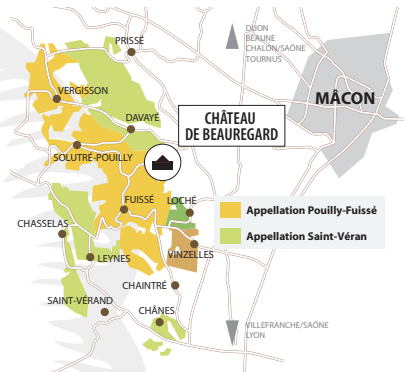
CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉRAN AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT,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

POUILLY-FUISSÉ

"Vers Pouilly"

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. The hamlet of Pouilly is considered as the heart of the Appellation. Château de Beauregard owns about one ha of the Climat 'Vers Pouilly', facing east, on thin and chalky soils from the Jurassic period. The average annual production is about 6000 bottles.



VINES AND VITICULTURE

Grape variety: Chardonnay 100% - Average age of the vines: 35 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 'débourbage' (24 to 36 hours), the cuvée ferments in oak 'pièces' (228l burgundian barrel), a quarter 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 rich and opulent without losing its fineness and balance. The finish brings back citrus and honey flavours. The best moment to drink this wine depends on the natural acidity of the vintage. In a well balanced vintage, our Pouilly Fuissé 'Vers Pouilly' will age over 10 years if stored properly.

FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. 'Vers Pouilly' will be the ideal accompaniment for 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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