

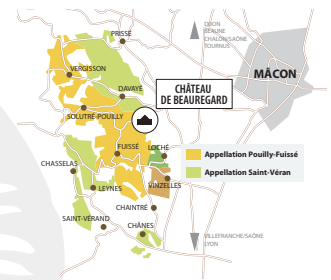
CHÂTEAU DE BEAUREGARD

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 *"Vignes Blanches"*

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 climat 'Vignes Blanches', as its name mentions it, is one of the original site of the Chardonnay grape in Fuissé, probably from the 18th century. Right above the village, the 'Vignes Blanches' slope makes up a magnificent promontory to admire the viticultural cirque of Fuissé. Covering less than one hectare, the stony, calcareous soils from the Bathonian, ideally facing East, give floral, perfumed and very charming wines.



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; tillage; 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-must settling' (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 is characterized by its floral aromas and its elegance. The mouth is rich and gourmand without losing its aromatic finesse. Mineral and precise final. The best moment to drink this wine depends on the natural acidity of the vintage. In the best vintages our Pouilly Fuissé 'Vignes Blanches' can lay down over 10 years.

FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. Our Pouilly Fuissé 'Vignes Blanches' is a perfect match with scallops, grilled or en sauce fish, 'quenelles', offals and of course goat cheese from the Mâconnais.



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Château de Beauregard



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