

# DOMAINE JOSEPH BURRIER

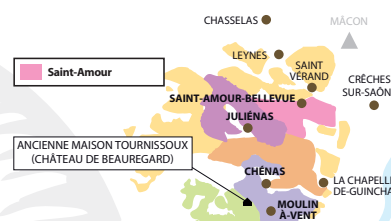
RECENTLY CREATED, THE DOMAINE JOSEPH BURRIER PROPOSES, IN ADDITION TO CHÂTEAU DE BEAUREGARD, SOME OF THE BEST TERROIRS FROM THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION.

## SAINT-AMOUR "Côte de Besset"



### DESCRIPTION OF THE TERROIR

We are in the south of the great Burgundy, in the Beaujolais where the Saint Amour covers no more than 350 ha, at the border of the Burgundian Cru of Saint-Véran, at the conjunction of the sedimentary Burgundian soils and the volcanic Beaujolais soils. The Domaine Joseph Burrier acquired in 2007 one hectare vineyard of the climat 'Côte de Besset'. In front of the village of Saint Véran, on the wide, steep slope of Mount Besset (the first high hill constituting the Beaujolais vineyard) the plot is facing East on a granitic scree slope. One can find, in a mix of light and crumbly lavas that favor the soil drainage, and compact and hard granitic stones close of quartz. The whole makes up a moderately deep terroir rather silty and sandy than clayey, favourable to Gamay which finds here good rooting conditions, on rather shallow soils that naturally limit the yields.



### VINES AND VITICULTURE

Grape variety: Gamay 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, 100% hand picked.

### WINEMAKING AND DESCRIPTION OF THE WINE

Sorted on a vibrant table as soon as they arrive in our winery at Beauregard, the grapes follow a traditional vinification (opposite to the modern style 'en Primeur') in order to reveal its typical Terroir expression. After a partly de-stemming, we allow a 6 to 9 day maceration, using 'pigeage' and 'remontage'. The end of the fermenting process and the aging is made in 'Pièces' (228l oak barrels) during at least 7 to 10 months in order to reveal the Terroir expression. The wine shows a bright ruby color, intense but not very deep and develops cherry, raspberry and strawberry aromas. The mouth is pure, light but with a good intensity, complex, dominated by small red fruits, gingerbread and white pepper. Baring well the 'Pièces' aging, our Saint-Amour will evolve favourably from 3 to 8 years.

### FOOD MATCHING

Serve between 14 and 17°C in large crystal glasses. Our Saint Amour will enhance roasted lamb, white meat, poultry and of course a 'saucisson de Lyon'.

Joseph  Burrier  
*Château de Beauregard*



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