

CHÂTEAU DE BEAUREGARD

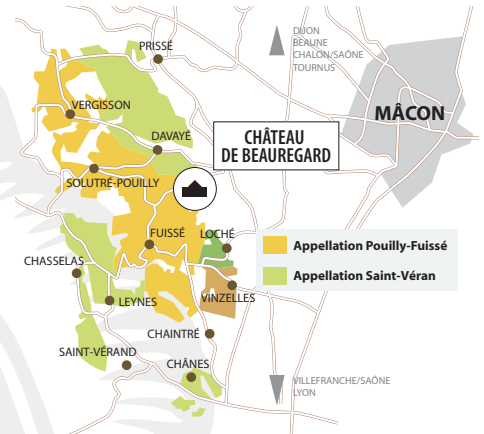
CHÂTEAU DE BEAUREGARD HAS BEEN OWNED BY THE BURRIER FAMILY FOR 6 GENERATIONS AND IS REGARDED AS ONE OF THE MAJOR PROPERTIES OF THE SOUTH OF BURGUNDY, IN THE MÂCONNAIS/BEAUJOLAIS REGION. THE VINEYARDS COVER 42 HA, INCLUDING 22 HA OF POUILLY-FUISSÉ, 7 HA OF SAINT-VÉРАН AND 12 HA OF FLEURIE, MORGON, MOULIN-À-VENT,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

SAINT-VÉРАН

DESCRIPTION OF THE TERROIR

Located in the South of Burgundy, in the Mâconnais/Beaujolais region, the Saint-Véran Appellation is situated on both sides (north and south) of the Pouilly-Fuissé Appellation. Total assigned area: 600 ha of limestone rich soils located on 7 villages. This rather recent Appellation (1971) was created to designate the best vineyards of the Beaujolais Blanc and Mâcon Blanc Villages Appellations.

Most of the 18 acres of the Château de Beauregard are located on the village of Chasselas, at the border with Pouilly Fuissé. 'En Faux', 'La Roche' and 'Les Spires', ideally exposed to the south, are the three most famous 'Climats' of our Saint Véran vineyards holdings in Chasselas.



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, our grapes are sorted, if necessary, on a vibrant table before the slow process of pressing. Then the musts are allowed to settle down for 24 to 36 hours (débourage). The fermentations are made in small tanks (mostly stainless steel) under temperature control, in order to keep a maximum of freshness and fruit, thus we obtain a good balance between the seduction and the structure of the wine. The best moment to drink the wine depends on the natural acidity of the vintage. We usually consider that it is between a few months and to 2/3 years after bottling.

Our Saint Véran evokes the freshness of citrus and peach with a honey touch. The wine is mineral, well structured and balanced in the mouth with a grapefruit final.

FOOD MATCHING

Serve between 12 and 15°C in fine crystal glasses. Saint Véran 'Classique' matches with scallops, grilled or 'en sauce' fish, 'quenelles' and 'andouillettes' and of course goat cheese from the Mâconnais.



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