

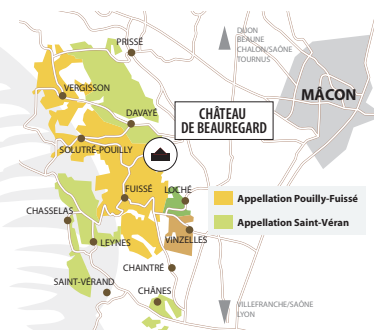
# CHÂTEAU DE BEAUREGARD

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

## SAINT-VÉRAN *"La Roche"*

### 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. 'La Roche' is a famous 'Climat' of the village of Chasselas, at the border with Fuissé where the limestone and clay soils of Burgundy turn into Beaujolais granite. The hectare of 'La Roche' is ideally facing south enabling an optimal ripening.



### 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 (débouillage). About 50% of the cuvée ferments in 'Pièces' (228l oak barrel) and the other part in a stainless steel tank under temperature control. Thus we try to get a good balance in order to express the individual expression of the 'Terroir'.

Saint Véran 'La Roche' evokes the white fruits (pear, peach), and the white flowers (acacia). The aging in barrel is well combined, the wine is fresh, mineral, well structured and balanced in the mouth, finishing with grapefruit hints.

### FOOD MATCHING

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



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