



CHATEAU
BEAUREGARD
POMEROL

“OUR NEW CELLAR ALLOWS US TO WORK THIS SPLENDID VINTAGE WITH THE STRICTEST PRECISION WITHIN EACH PARCEL.” VINCENT PRIOU, MANAGING DIRECTOR

APPELLATION: Pomerol

SURFACE AREA OF THE VINEYARD: 17.5 hectares (43 acres)

AVERAGE AGE OF THE VINES: 35 years

TERROIR: Clay-gravel on the south-east edge of the famous Pomerol plateau



Certified Organic Wine

2015 VINTAGE

PRODUCTION: 26,000 bottles

BLEND: 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA: 13.8 % alcohol TA: 3.2 g/l pH: 3.71

WEATHER CONDITIONS

Winter: Fast and homogeneous flowering.

High temperatures during the summer which slowed down the growth of vegetation and showed the appearance of water stress in the vineyard very early in the season.

Spring: Regular sunshine, interspersed with a few, well needed rain showers, guaranteed the concentration of the berries and the excellent maturity of the tannins in the grape skins.

Summer: From the end of July, a succession of rainy episodes, varying according to the sectors, made it possible to unblock the veraison which was in a second time very fast and homogeneous after having been slow at the beginning. Ideal harvesting conditions.

HARVEST MANUAL AND PLOT-BY-PLOT

DU 17 SEPTEMBER AU 2 OCTOBER 2015

Inauguration of the new harvest reception with 2 manual sorting tables, a high frequency destemmer and an optical sorting table.

WINEMAKING PROCESS PLOT-BY-PLOT

The gravity-flow cellar receives the berries by small 3hl bin using a lift/elevator. 22 new, pure concrete, tronconical vats with integrated temperature-control receive and hold the harvest, individually, plot by plot.

Alcoholic Fermentation: Regulated between 25 and 30 degrees Celsius depending on the potential of the tanks and the desired tannic extraction. Vatting period between 4 and 6 weeks.

Malolactic fermentation in new barrels for the best vats.

AGEING

18 months in 60 % aged in new, french oak barrels from 7 different cooperages.

