



CHATEAU BEAUREGARD POMEROL



Château Pavillon Beauregard, Lalande-de-Pomerol, 2022

AOC Lalande-de-Pomerol, Bordeaux, France

TERROIR

Clay-gravelly soil with an alios base, promoting natural drainage and a good concentration of grapes.

HARVEST

Manuals.

WINEMAKING

Vinification in thermoregulated concrete tanks, plot by plot. Alcoholic fermentation: temperature controlled around 26°C to preserve the purity of the fruit, followed by maceration for 2 to 3 weeks. Frequent and short pump-overs (2 to 4 times/day). Maceration for 3 weeks for the Merlot and 2 weeks for the Cabernet Franc.

AGEING

14 months in French oak barrels including 20% new wood.

VARIETALS

Merlot 75%, Cabernet franc 25%

TECHNICAL DATA

Surface area of the vineyard: 8.00 ha
Age of vines: 30 years old
Aging in barrels: 1 month

TASTING

Intense aromas with crisp, well-ripened fruits, such as morello cherry and blackberry. Spicy and toasted notes. The palate is immediately appealing showing well-ripened blackcurrant, red cherry and chocolate notes balanced with silky, round tannins. Long finish.

