

CLOS BEAUREGARD



P O M E R O L



POMEROL, AN APPELLATION STEEPED IN HISTORY

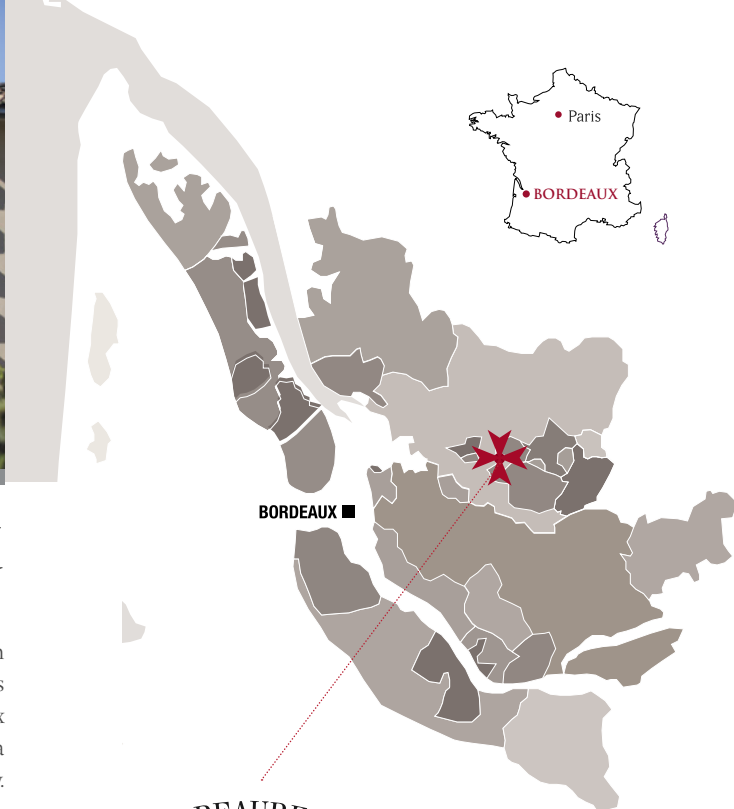
The POMEROL name, with its history and renowned vineyards, is associated with the world's greatest wines. Its international recognition is as great as the area it covers is small (about 800 hectares, less than 1% of the area under vine in the Bordeaux region and an average of 6 hectares per estate). This magical plateau extends in a terraced descent down towards the Isle valley.

The Pomerol name stands for world-class premium craft wine production.

The Romans were the first to spot the potential of this terroir. Poet and winegrower Ausonius used to take one of the old Roman roads running through this superb plateau to go to his villa. Later, the Knights Hospitaller settled here in the aftermath of the ravages of the Hundred Years' War. As well as the cultivating vines, they provided accommodation for pilgrims on the road to Santiago de Compostela, in a superb «hospice», now lost. During their stopover the pilgrims had the chance to discover - and greatly appreciate - the Pomerol wines.

Phylloxera brought the exceptional development of this wine-growing region to an abrupt halt. It took until the inter-war years in the 20th century to see wine-growing begin to develop anew and rediscover the opulence of the Merlots and the specificity of this terroir made up of clayey or sandy gravel, the iron-rich hardpan known locally as «crasse de fer» and blue clay at the top of plateau.

The Confrérie des Hospitaliers de Pomerol wine fraternity strives to maintain and encourage the traditions surrounding this famous wine, protecting its reputation and serving as its worldwide ambassadors. In Pomerol it is still possible to see old boundary stones from the Commandery of the Knights Hospitaller bearing the Maltese Cross.



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The Helfrich family decided to invest in this very special garden in 2011. With the help of Vincent Cachau, the estate's oenologist, and the advice of Michel Rolland, the greatest care is lavished on the vineyards and the cellars to obtain the very best crus.

A METICULOUS JOB

The 6 hectares of vines belonged to the Château Beauregard until the 1930s. The vineyard is planted solely with the Merlot varietal on a sandy clay soil with veins of iron ore-rich soil known locally as «crasse de fer», with a density of 6,666 vines per hectare. The winery and the barrel cellar are next to each other. **Work on the vines, as the greatest wines demand, is painstaking and meticulous.**

The vines are cultivated following the «viticulture raisonnée» (responsible viticulture) method, and the vineyard is HVE3 (High Environmental Value) and EMS certified.



Vincent Cachau - Oenologist at Clos Beauregard

Vincent Cachau has been our oenologist for several years now and he is also operations manager of the Les Grands Chais de France group's Bordeaux properties.

PASSIONATE EXPERT WINEGROWERS...

Vincent Cachau and team are out in the vineyard every day, attentive to its every need. Michel Rolland, consultant, expert and wine ambassador, has worked with us on every vintage since 2011. **They work closely together, at pains to do their best to protect the biosphere and nurture the grapes to prime ripeness at grape harvest, healthy, natural fruit that will be hand picked, as gently as possible.**

Reasonable leaf and bunch thinning (green harvest) are practised every year.

The grapes are picked at the end of September. It takes four days to harvest the grapes by hand. The bunches of grapes are sorted one last time when they arrive at the cellar, before being put into small stainless steel tanks for alcoholic and malolactic fermentation.

**EVERY BARREL
IS COSSETED AND
WORKED TO GET
THE VERY BEST
OUT OF THE GRAPES**



At Clos Beauregard every attention is paid to protecting the fruit as much as possible. We follow conventional vinification methods, adapting them to each vintage. Pumping over and racking and returning are techniques used to optimise the exchange between the juice and the grape solids. Racking and returning «breaks» the grape solids that remain in the tank after the juice is removed. The fermenting

must runs through these solids to extract the best from it: fruitiness, colour, lushness and richness. This delicate, gentle operation favours the extraction of the colour and the tannins.

The wine is then aged in new French oak barrels. There it will reveal its character and develop a lovely structure.





A WINE OF REMARKABLE FINESSE.

The style of Clos Beauregard is marked by the succulence and roundness of the Merlot grape. The mouth is persistent with aromas of bilberry jam and vanilla, while the end note is delightfully balanced and elegant and suggests good ageing potential. This is a cru full of body and charm.

Vineyard area
6 hectares

Average age of the vines
24 years

Average density
6,666 vines per hectare

Average yield
49 hectolitres per hectare

Blending
100% Merlot blend

Harvest
Manual harvesting

Vinification
Traditional vinification

Ageing
12 months in barrels
(50% new, 50% one-season)



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