

Collection personnelle

Mr Francois-L Vuitton



« This bottle is among my favourite great Bordeaux Wines. I asked to its owner to dedicate a private bin to my attention, as the ultimate expression of an art and craftsmanship, a delicious invitation to shared pleasures »

Francois-L Vuitton



CHÂTEAU BEAUREGARD (POMEROL)

Château Beauregard with its time-honoured savoir-faire has been reborn to become a Pomerol great. Built in the XIIIth century in the heart of the smallest and prestigious Bordeaux appellation, the estate has established its reputation on its majestic site but also on its remarkably fresh and elegant wines.

Soil: Clay-gravel along the famous Pomerol plateau (South East side)

Area: 17.5 hectares. Château Beauregard is one of the largest estates in Pomerol.

Varietals: 75% Merlot, 25% Cabernet Franc

Vinegrowing: The whole of the estate is grown organically. The soils are ploughed in the traditional fashion and the youngest plots are worked using a horse, according to time-honoured tradition. The harvest is received by two selective sorting lines, a high-frequency de-stemmer and laser optical sorting.

Winemaking: The vats are filled using gravity flow. Small 3-hectolitre mobile bins are brought to the top of the vats via a lift, and the berries are then tipped into 22 tronco-conical vats made of pure concrete with a temperature-control system integrated in the mass. The alcoholic fermentation is done at controlled temperatures of between 25° and 30°C depending on each vat's potential and the desired extraction of tannins. Vatting lasts between 3 and 5 weeks.

Aging: 12 months in barrels of 1 or 2 wines.

Tasting notes:

The « Cuvée privée du Château Beauregard 2015 » offers a distinguished and airy nose of violet aromas. On the palate it unveils delicacy and wonderful refinement. Tannins are creamy with a suave length and depth. This wine reveals a fine, subtle, precise and harmonious body.