

"DETERMINED TO EXPRESS THE BEST OF ITS TERROIR, CHÂTEAU BEAUREGARD GRACEFULLY BLENDS IN 2024 THE DELICACY OF MERLOT WITH THE BRILLIANCE OF CABERNET. THE WINE REVEALS NOTES OF RED FRUITS AND RASPBERRY. ITS PALATE IS HARMONIOUS, STRUCTURED YET SUPPLE, WITH SMOOTH TANNINS, EXTENDING INTO A FLAVORFUL AND LIVELY FINISH "

- LAUREN LAUDRIN, MANAGING DIRECTOR

**APPELLATION : Pomerol** SURFACE AREA OF THE VINYARD: 17.5 hectares AVERAGE AGE OF THE VINES : 30 years old SOILS : Clay-gravel soils on the south-east edge of the famous Pomerol plateau



Certified Organic Wine EU

# 2024 VINTAGE

YIELD: 22.5 HL/HA

BLEND: 67 % Merlot, 24 % Cabernet Franc, 9 % Cabernet Sauvignon DATA ANALYSIS: Alcohol: 13 % pH: 3.65

## WEATHER CONDITIONS

Winter : The winter of 2024 was marked by mild temperatures and abundant rainfall. By the end of March, the first signs of spring appeared with an early and generous bud break.

Spring : April and May unfolded under a variable and rainy sky, requiring precise and sustained vineyard management. Thanks to our vineyard's organic certification since 2014, disease pressure remained under control. However, coulure during flowering (with the first blossoms on May 25) significantly impacted the Pomerol plateau, greatly affecting the potential yield of the upcoming harvest.

Summer : July finally brought summer! A drier and warmer period settled in. At Château Beauregard, véraison was observed as early as July 25. The estate's gravelly, well-drained soils induced a slight water stress, beneficial for polyphenol synthesis. Autumn arrived in early September under heavy skies. Thanks to our experienced and reinforced technical teams, decisive choices were made to ensure optimal ripeness. Harvesting began with Merlot on September 23rd and concluded on October 4th with the estate's Cabernet Sauvignon.

# HARVEST MANUAL AND PLOT-BY-PLOT

SEPTEMBER 23rd to October 4th

Manual sorting, high-frequency de-stemmer, laser optical sorting table. Harvest passes through cold chambers to lower temperature to 6°C.

Manual sortings in the vineyard then at harvest reception; high-frequency destemmer followed by density sorting machine and optical sorting table with a very low sorting rate to increase precision and ensure high level quality.

## WINE MAKING PLOT-BY-PLOT

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

Alcoholic Fermentation: Regulated between 26 and 28 degrees Celsius depending on the potential of the tanks and the desired tannic extraction. Vatting period between 3 and 4 weeks.

Malolactic fermentation in new barrels for the best vats.

#### AGFING

16-18 months in 40 % aged in new, french oak barrels from 5 different cooperages. 20% aged in 500L barrels

