



CHATEAU
BEAUREGARD
POMEROL

« THIS 2022 VINTAGE MADE AN IMPRESSION WITH ITS EXCEPTIONAL EARLINESS AND SIGNIFICANT DROUGHT TO WHICH THE VINE ADAPTED PERFECTLY. FRESHNESS, AROMATIC COMPLEXITY AND THE DELICACY OF TANNINS SUMMARIZE THIS COLLECTOR WINE. » -VINCENT PRIOU, DIRECTEUR

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

2022 VINTAGE

YIELD : 36 HL/HA

BLEND : 67 % Merlot, 27 % Cabernet Franc, 6% Cabernet Sauvignon

DATA ANALYSIS: Alcohol : 14 % pH : 3.8

WEATHER CONDITIONS

Winter : November stands out with an average of -1.8°C lower than normal. After the dry months of October and November, the month of December was generally mild and wet (128.7 mm), which made it possible to replenish the soils water reserve. After January 11th, temperatures dropped sharply with records for the number of consecutive days below 0° recorded. On average, the winter was drier by about 160 mm.

Spring : April to June was again dry with an episode of frost in early April. The vine progressed slowly but in good, dry and sunny conditions. Fortunately, the month of May was very dry (-50mm) and with a lot of sunshine (+70h) which made it possible to control the Mildew pressure without any risk. The mid-flowering was noted on May 20th with a very rapid and homogeneous evolution, guaranteeing a great potential of quantity.

Summer : From July to September, we saw average temperatures clearly above normal (between +1.5°C and +3.5°C) with several heat waves. Rainfall was well below normal (-110mm) throughout the quarter. In July, record breaking sunshine was observed with more than 100 hours.

HARVEST MANUAL AND PLOT-BY-PLOT SEPTEMBER 8TH TO 21ST

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

Three different manual sortings in the vineyard then at harvest reception, high-frequency destemmer, optical sorting table. In order to maintain the level of quality requirement, more than 10% of the harvest was sorted and not kept thanks to these successive sortings.

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, individually, 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.

AGEING

18 months in 45 % aged in new, french oak barrels from 5 different cooperages.

15% aged in 500L barrels

