



CHATEAU  
**BEAUREGARD**  
POMEROL

**APPELLATION:** Pomerol

**SURFACE AREA OF THE VINEYARD :** 17.5 hectares (43 acres)

**AVERAGE AGE OF THE VINES :** 35 years

**TERROIR :** Clay-gravel and slightly sandy soils located on the south-east border of the famous Pomerol plateau

## 2008 VINTAGE

**YIELD:** 35 hl/ha

**PRODUCTION:** 50,400 bottles

**BLEND:** 80% Merlot / 20% Cabernet Franc

**ANALYSIS DATA:** 13.5° alcohol, total acidity: 3. g/l, pH: 3.60

### WEATHER CONDITIONS

Chaotic weather with an abnormally hot and humid spring which made careful monitoring of the vines essential.

After a poor summer, we were readying ourselves for the worst. An Indian summer came to the rescue, enabling us to plan the harvest as it suited us.

Yields were low, but late September sunshine provided the necessary conditions for the grapes to ripen.

In Pomerol, very nice wines were made.

### MANUAL HARVESTING

23 SEPTEMBER TO 4 OCTOBER 2008, in optimally sunny conditions.

### VINIFICATION

Alcoholic fermentation: controlled temperature of 25° to 30° C.

Vatting time: 3 to 5 weeks.

Malo-lactic fermentation in new barrels for the best vats of Merlot.

### AGEING

60% of the First Wine in new barrels for 18 months.

6 different coopers.





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### TASTING NOTES

Exhibiting a lovely purple hue with violet glints, this 2008 has great aromatic complexity with fresh red berry fruit (morello cherries) and black fruit aromas (blackberries, blackcurrants) together with sweet spice hints (vanilla) and buttery notes. The entry to the palate is suave and flavoursome with coated, velvety tannins coming through on the mid-palate. This wine has purity and is all finesse. It is harmoniously balanced by good acidity. The finish is pleasant with attractive spicy notes and fine, subtle oak flavours. Superb length on the palate. This wine has great ageing potential and should be cellared at constant temperature. To be enjoyed up to 2025.

### WHAT THE PRESS SAYS

« La robe affiche de beaux reflets grenat. Le bouquet, subtil, évoque la griotte, les épices douces et le toasté. L'Attaque intense et fraîche ouvre sur un palais équilibré, à la fois rond, puissant et délicat, porté par des tannins fins et persistants. » **Guide Hachette des Vins 2012\***

« Nez de fruits noirs avec une touche épicée, attaque onctueuse avec ce qu'il faut de souplesse, puis les tanins se prolongent avec des notes d'eucalyptus et cette fraîcheur propre au cru. »

**Guide Bettane et Desseauve des Vins 2012**                      **15.5/20**

« Bouche vive, fraîche, serrée, tendue, colle au palais. Pas fondu, en devenir mais élégant, frais, tendu, fin, marqué par le cabernet franc : à attendre. »

**Le Point September 2011**                      **17/20**