



BENJAMIN  
DE  
BEAUREGARD  
POMEROL

LE BENJAMIN DE BEAUREGARD, THE SECOND WINE OF CHÂTEAU BEAUREGARD, IS MADE FROM A STRICT SELECTION OF PLOTS PLANTED ON THE ESTATE'S SANDIER SOILS.

**APPELLATION:** Pomerol

**SURFACE AREA OF THE VINEYARD:** 17.5 HECTARES (43 ACRES)

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

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

Certified organic wine EU



## 2014 VINTAGE

**YIELD:** 25 HL/HA

**PRODUCTION:** 10,300 bottles (i.e. 20% of the total crop)

**BLEND:** 75% Merlot / 25% Cabernet Franc

**ANALYSIS DATA:** 13° alcohol/total acidity: 3.2 g/l /pH: 3.61

### WEATHER CONDITIONS

Perfect flowering conditions in spring.

A difficult start to the veraison process with low temperatures and frequent rain. Fine weather returned on August 15.

Then on, cool nights alternating with very sunny days.

An even ripening, finishing mid-September.

Perfect weather conditions for harvesting.

**MANUAL, PLOT BY PLOT HARVESTING:** 23 SEPTEMBER TO 10 OCTOBER 2014

### VINIFICATION

Alcoholic fermentation: controlled temperature at around 28°C to preserve fruit flavour. Vatting time: 3 to 5 weeks in total.

### AGEING

In second and third-fill barrels for 12 months. 6 different coopers.

### TASTING NOTES

An attractive garnet hue with ruby glints. On the nose, this wine reveals a complex array of aromas with ripe, red berry fruit, menthol freshness and a spicy note. As the wine opens up, an elegant, delicate touch of violets enhances the whole. A hedonistic and harmonious attack on the palate develops with a round and velvety tannic structure. Lovely freshness in the finish provides good length of delicious flavour. High quality, delicately managed ageing enabled an added touch of toast without masking the natural complexity of the wine. This wine can be enjoyed during its youth but also after several years' ageing in bottle.

