



CHATEAU
PAVILLON
BEAUREGARD
LALANDE DE POMEROL

ANOTHER ESTATE BELONGING TO THE MOULIN AND CATHIARD FAMILIES, CHÂTEAU PAVILLON BEAUREGARD IS MADE WITH THE SAME HIGH STANDARDS AS A GREAT GROWTH.

APPELLATION: Lalande de Pomerol
GEOGRAPHICAL SITUATION: Néac
SURFACE AREA OF THE VINEYARD: 8 hectares (20 acres)
AVERAGE AGE OF THE VINES: 30 years
SOILS: Clay-gravel plateau over a subsoil containing iron deposit

2010 VINTAGE

PRODUCTION: 30,700 bottles
BLEND: 75% Merlot/25% Cabernet Franc

WEATHER CONDITIONS

A relatively dry and warm spring.

A very dry summer but without excessively hot weather, enabling a gradual, even ripening of the fruit. Sugar levels in the grapes rose while acidities maintained record high levels and the skins became thinner.

The cool nights in September maintained this potential, and the fine sunny days enhanced exceptional ripeness levels in the skins and pips, while preserving remarkable balance.

HARVESTED BY HAND

VINIFICATION

Alcoholic fermentation: temperature-controlled at around 28°C.

Frequent, short pump-overs (2 to 4 times a day).

A vatting time of 3 weeks for the Merlot and 2 weeks for the Cabernet Franc.

AGEING

14 months in French oak barrels, 15% of which new.

TASTING NOTES

An attractive Bordeaux hue with subtle purple glints.

The nose is very expressive and combines freshness and minerality. Red berry fruit notes (raspberry and redcurrant), as well as a touch of spice (clove) come through well in a beautifully complex bouquet. The whole is delicately embellished by well integrated oak. As from the entry on the palate, the Merlot comes to the fore; then freshness and elegance develop harmoniously, followed by a long, suave finish.

This wine illustrates perfectly the excellent quality of the 2010 vintage, which favoured the production of fruity, well balanced wines. To be enjoyed as from 2014.

