



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

2011 VINTAGE

A wine in its third year of conversion to organic status
PRODUCTION: 30,000 bottles
BLEND: 70% Merlot/30% Cabernet Franc

WEATHER CONDITIONS

A very dry spring.
Quite low temperatures in the summer and some rain which made up for the spring drought and favoured good ripening of the grapes.
Fine, sunny weather returned in September with alternating cool nights, which lasted right up to the harvest.

HARVESTED BY HAND on 20th and 25th September.

VINIFICATION

Alcoholic fermentation: temperature-controlled at around 26°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 COMMENTS

“Nicely balanced lighter style of Pomerol, with a fresh, juicily ripe fruit defined by a delicate dry tannin; no great complexity but a lovely purity, and with very nice fruit persistence too. A very sensible expression of the vintage in a second wine. Delicious, and accessible relatively soon.” 2017-24.

The World of Fine Wine – June 2012 – 15/20

