



CHATEAU
**PAVILLON
BEAUREGARD**
LALANDE DE POMEROL

ANOTHER ESTATE BELONGING TO THE MOULIN AND CATHIARD FAMILIES, CHÂTEAU PAVILLON BEAUREGARD HAS TAKEN ADVANTAGE OF THE TECHNICAL ENHANCEMENTS MADE AT CHÂTEAU BEAUREGARD. SINCE 2015, IT HAS BEEN VINIFIED IN THE SUPERB CONDITIONS PROVIDED BY THE VAT ROOM IN POMEROL.

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

EU Certified Organically-Grown Wine



2015 VINTAGE

PRODUCTION: 30,000 bottles
BLEND: 75% Merlot/25% Cabernet Franc

WEATHER CONDITIONS

A fast, even flowering.
High temperatures during the summer, which slowed vine vegetation growth and led to early water deficit stress.
Regular sunshine, interspersed with much-needed rain showers, guaranteed concentration of the berries and excellent tannin ripeness in the skins. Ideal harvesting conditions.

HARVESTED BY HAND between 22nd September and 1st October.

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, 20% of which new.

TASTING NOTES AND COMMENTS

This wine displays an attractive, deep, light-purple hue. The nose first reveals a wide range of intense aromatics with crisp, well-ripened fruits, such as morello cherry and blackberry. Chocolatey, spicy and toasted notes then come through. On the palate, this wine immediately shows the high quality of its well-ripened, silky, round and lingering tannins. Overall, the wine is underpinned by lovely balance, together with freshness and elegance. This was very probably the best vintage made at the property thus far. Thanks to its balance and soft tannins, it may be enjoyed young; however, it will undoubtedly improve with bottle age. To be enjoyed between 2018 and 2025.

“A juicy and savory red with loads of blackberry and dark chocolate character. Excellent quality.” **James Suckling** – April 2016 – 92-93/100

