



CHATEAU
BEAUREGARD
POMEROL

"OUR NEW VAT CELLAR ALLOWS US TO VINIFY THIS SUPERB VINTAGE WITH THE GREATEST INTRA-PLOT PRECISION"-Vincent Priou, Managing director.

APPELLATION: Pomerol

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

AVERAGE AGE OF THE VINES: 35 years

TERROIR: Clay-gravel on the south-east edge of the famous Pomerol plateau

Certified Organic Wine EU



2015 VINTAGE

YIELD: 31 HL/HA

PRODUCTION: 26,000 bottles

BLEND: 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA: 13.8° alcohol total acidity: 2.8 g/l pH: 3.9

WEATHER CONDITIONS

A fast, even flowering.

High temperatures during summer which slowed vine vegetation growth and led to the appearance of water stress in the vines very early in the growing season. Regular sunshine with intermittent, much needed showers ensured the concentration of juices in the berries and excellent ripeness of tannins in the skins. Ideal conditions at harvest time.

MANUAL, PLOT BY PLOT HARVEST

17 SEPTEMBER TO 2 OCTOBER 2015

Inauguration of the new harvest reception line with 2 manual sorting tables, a high-frequency de-stemmer and an optical sorting line.

INTRA-PLOT VINIFICATIONS

The gravity-flow vat cellar receives the grapes in small 3hl mobile bins brought by lift.

22 new tronco-conical pure concrete vats received this vintage in parcel lots.

The alcoholic fermentation was done at 25° to 30°C depending on the potential of the lot in the vat and the desired extraction of tannins. Vatting lasted between 3 to 5 weeks in total.

The malo-lactic fermentation was done in new barrels for the best vats of Merlot and Cabernet Franc.

AGEING

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

7 different cooperages.





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TASTING NOTES

This wine has a deep purple hue and already reveals intense and complex aromas of black fruit, such as blackcurrant, blackberry and morello cherry, mingling harmoniously with notes of violets, sweet spices, eucalyptus, forest floor and already very well integrated oak.

The entry on the palate is silky and deliciously flavoursome thanks to round, stylish and perfectly ripe tannins. The tannic structure is generous and of very high quality, ensuring good volume, flesh and outstanding density on the palate. Welcome freshness gives uplift to the whole and provides delicate and elegant balance. The finish, which is exceptionally long, rounds off the tasting in perfect fashion with aromatics coming through again with the characteristic balance and elegance of a great wine. Without any doubt, Château Beauregard 2015 has an ageing potential of 20 years.

WHAT THE PRESS SAYS

Guide des vins Bettane+Desseauve 2017 (p.227) **18/20**

« Fruits noirs, de la chair, dense, bois de réglisse, tanins serrés, profond, très joli fruit, élevage élégant. » **Jacques Dupont – Le Point – Juin 2016** **16/20**

« Grand nez racé et aérien de violette, vinification ultra précise, grande finesse et race impeccable, magnifique. Tannin crémeux avec une allonge suave et de la profondeur, un changement de style où l'on a étoffé la finale, Texture très fine, tannin racé, le vin le plus subtil, le plus précis et le plus harmonieux jamais produit par cette propriété, répondant parfaitement à l'attente née du changement de propriétaire. »

Bettane et Desseauve – Avril 2016 **96/100**

Bernard Burtschy – Le Figaro – Avril 2016 **16, 5/20**

Revue des vins de France – Avril 2016 **15-16/20**

« De nouveaux propriétaires, un nouveau chai, une capacité supérieure à sélectionner, une identification du parcellaire, tout ceci donne à ce cru une présence plus précise en bouche, un caractère parfumé, de la délicatesse dans le déroulé sans manquer de chair et une minutie dans la texture sans pareille dans l'histoire du cru. Bonne longueur. »

Jean-Marc Quarin – Avril 2016 **16/20**



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« This is really exotic with bright blackberry, blueberry and chocolate aromas and flavours. Lots of walnuts. Full body, extra soft and silky tannins. Best I have tasted from here. 90 % merlot and 10 % cabernet franc. » **James Suckling – Mars 2016** **94-95/100**

Tim Atkin – Avril 2016 **93/100**

« This wine has one of the best bouquets that I have encountered from this Pomerol estate. The 30 % Cabernet franc imparts wild heather and fennel aromas intermixed with the pure black fruit that are entrancing. The palate is medium-bodied with a sweet opening, very smooth and sensual for Beauregard, perhaps needing a little more tension and backbone on the finish. This is satisfying body and depth. » **Neal Martin – Avril 2016** **90-92/100**

« Engaging, with a juicy core of plum and anise, backed by a bolt of fruitcake. Shows good energy overall. Should be a crowd-pleaser. »

Wine Spectator - James Molesworth – 7 Avril 2016 **88-91/100**

« The estate has moved up a gear with this vintage and with new ownership. Bright fruit with lift and fragrance. Purity and precision on the palate ; opulence as well. Refined tannins. » **James Lawther – Decanter – Avril 2016** **91/100**

« Dark lustrous crimson. Bought by Smith Haut Lafitte and Galeries Lafayette family. Debut vintage. Floral nose. Polished. Dry finish but lots of attention clearly went into this wine! There's an Edinburg rock quality. » **Jancis Robinson – Avril 2016** **16, 5/20**

Markus Del Monego – Avril 2016 **93/100**

« Rouge grenat aux reflets violets. Bouquet de bonne intensité de caractère floral et épicé avec une touche de violettes, de menthe et de cannelle. Je relève d'agréables notes de fruits tels que mûres et myrtilles. En bouche, l'attaque est fruitée, suave et élégante. Le corps a du jus et, surtout, beaucoup de finesse. Il est doté de tannins soyeux qui sont en équilibre avec la structure. Le vin demande à s'arrondir en fin de bouche, et il aura loisir de la faire durant son élevage. Finale fruitée, de bonne persistance. Une belle réussite. 2020-2040 »

Yves Beck – Avril 2016 **94-96/100**

« Das Holz bleibt dominant, die Tannine wirken etwas herb und das finale leicht trocken: den richtigen Konsumzeitpunkt nicht verpassen. » **Vinum – Juin 2016** **16/20**