



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 : 35-40 YEARS

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

2010 VINTAGE

YIELD : 40 HL/HA

PRODUCTION : 24,000 bottles (i.e. 27% of the total crop)

BLEND : 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA : 14° alcohol/total acidity: 3.20 g/l / pH: 3.63

WEATHER CONDITIONS

A relatively hot and dry spring.

A very dry summer, but without any excessively high temperatures. This enabled the grapes to ripen slowly and evenly, building up sugar levels while keeping record levels of acidity. The skins softened.

Cool September nights preserved this potential, and fine sunny days enhanced the ripeness of the skins and pips to exceptional levels. This enhanced this phenomenon and helped the skins and pips to reach outstanding ripeness, while maintaining amazing balance.

MANUAL HARVESTING

29 SEPTEMBER TO 11 OCTOBER 2010, in excellent weather conditions.

VINIFICATION

Alcoholic fermentation: controlled temperature of around 25°C.

Vatting time : 3 to 5 weeks.

AGEING

In second and third-fill barrels for 12 months.

6 different coopers.

TASTING NOTES

In outstanding vintages, le Benjamin de Beauregard possesses all the qualities of a great wine. The characteristic finesse and elegance of Pomerol combined with the wine's freshness and fruit character enable this wine to be enjoyed in its youth as from 2014. A very attractive wine in the Beauregard style.

