



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.

2011 VINTAGE

YIELD : 47 HL/HA

PRODUCTION : 30,000 bottles (i.e. 35% of the total crop)

BLEND : 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA : 12.5° alcohol/total acidity: 3.55 g/l /pH: 3.60

WEATHER CONDITIONS

A very dry spring.

Quite low temperatures in summer with some rain which tempered the excesses of drought in spring, favouring grape ripening.

Fine, sunny September weather with cool nights right up to the harvest.

MANUAL HARVESTING

12 TO 23 SEPTEMBER 2011, in excellent weather conditions.

VINIFICATION

Alcoholic fermentation: controlled temperature of around 25°C.

Vatting time: 3 weeks.

AGEING

In second and third-fill barrels for 12 months.

6 different coopers.

TASTING NOTES

An attractive garnet hue with ruby glints. On the nose, a range of fresh fruit aromas come to the fore with red berry notes (redcurrant and raspberry) together with black fruit (blackcurrant), complemented by delicate floral hints (violets). The palate reveals harmonious balance with a velvety attack leading onto round, fleshy tannins. Lovely vivacity comes through in the finish, bringing a sensation of freshness and length. A pleasant wine to be enjoyed within 3 to 5 years.

