



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.

2012 VINTAGE

YIELD : 25 HL/HA

PRODUCTION : 10,300 bottles (i.e. 20% of the total crop)

BLEND : 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA : 14° alcohol/total acidity: 3.05 g/l /pH: 3.7

WEATHER CONDITIONS

A rainy spring with a high risk of vine disease that was well kept in check.

A record dry summer.

Fine autumn weather with alternating cool nights and sunny days that allowed the grapes to reach optimal ripeness.

MANUAL HARVESTING

27 SEPTEMBER TO 9 OCTOBER 2012, 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

A deep, dense ruby-red hue. Intensely aromatic with notes of red berry fruit (raspberry, blackcurrant and wild strawberries) together with mocha and even leather. Lovely aromatic freshness. A round and silky attack on the palate. The tannins are soft and elegant. A suave and very opulent wine with hints of sweet spices. Plenty of fruit and crisp freshness enhanced by high quality ageing in barrel. Subtle and lingering oak notes coming through. This is a well-constructed, harmonious wine that provides immediate drinking pleasure.

