

THE SECOND WINE OF CHÂTEAU BEAUREGARD, BENJAMIN DE BEAUREGARD UNDERGOES A STRICT PLOT BY PLOT SELECTION ON SANDIER SOILS.

**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.

A certified organic wine UE



## 2016 VINTAGE

**YIELD:** 35 HL/HA

**PRODUCTION:** 37,000 bottles and 500 magnums

**BLEND:** 75% Merlot / 25% Cabernet Franc

**ANALYSIS DATA:**

Alcohol: 13.5° TA: 3.2 g/l pH: 3.7

### WEATHER CONDITIONS

The first six months of the year were very wet. Bud-break was early with high downy mildew pressure.

Fortunately, the arrival of July signalled the end of the rains and brought in a hot, sunny summer. The months of August and September were hotter than usual and brought about the necessary water stress in the vines to produce high quality grapes. The occasional rain showers in September completed an almost miraculous pattern of weather, guaranteeing concentration in the berries and excellent levels of ripeness in the tannins of the grape skins.

The weather was perfect during the harvest, which was late and long.

### HARVESTING BY HAND, PLOT-BY-PLOT

FROM 28 SEPTEMBER TO 14 OCTOBER 2016

The new HARVEST RECEPTION LINE was inaugurated in 2015 with 2 manual sorting tables, a high-frequency de-stemmer and a laser optical sorting device.

### PLOT-BY-PLOT VINIFICATIONS

The gravity-flow designed vat cellar receives the crop in small 3hl bins conveyed by elevator to the top of each vat. These are distributed according to plot into 22 new tronco-conical concrete vats. The alcoholic fermentation is controlled at between 25° and 30°C depending on the potential of each vat and the degree of tannin extraction desired. The vatting lasts between 3 and 5 weeks in total.

### AGEING

In second-fill and third-fill barrels for 12 months.  
6 different coopers.

