



ANOTHER ESTATE BELONGING TO THE MOULIN AND CATHIARD FAMILIES, CHÂTEAU PAVILLON BEAUREGARD IS MADE WITH THE SAME HIGH STANDARDS AS A GREAT GROWTH.

APPELLATION: Lalande de Pomerol
GEOGRAPHICAL SITUATION: Néac
SURFACE AREA OF THE VINEYARD: 8 hectares (20 acres)
AVERAGE AGE OF THE VINES: 30 years
SOILS: Clay-gravel plateau over a subsoil containing iron deposit

EU Certified Organically-Grown Wine



2012 VINTAGE

1st certified organically-grown vintage.
PRODUCTION: 22,000 bottles
BLEND: 70% Merlot/30% Cabernet Franc

WEATHER CONDITIONS

A rainy spring. Threat of vine disease successfully kept at bay.
Record dry summer.
Fine autumn weather with alternating cool nights and warm, sunny days enabling the grapes to reach optimal ripeness.

HARVESTED BY HAND between 3rd and 10th October.

VINIFICATION

Alcoholic fermentation: temperature-controlled at around 26°C.
Frequent, short pump-overs (2 to 4 times a day).
A vatting time of 3 weeks for the Merlot and 2 weeks for the Cabernet Franc.

AGEING

14 months in French oak barrels, 15% of which new.

TASTING NOTES

This wine displays a lovely, deep purple hue and reveals on the nose very elegant aromas of raspberry, blackberry and blackcurrant. Spicy notes and subtle oak come through on the palate with nicely ripe, very silky tannins which will continue to gain complexity and length of flavour. A very fine vintage produced by the estate, the first as a certified organically-grown wine. To be enjoyed between 2015 and 2020.

