



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



2014 VINTAGE

PRODUCTION: 23,500 bottles
BLEND: 70% Merlot/30% Cabernet Franc

WEATHER CONDITIONS

Ideal flowering conditions during spring.
A difficult period at the beginning of the veraison: low temperatures and frequent rains, but with return of fine weather on August 15th.
From then on, alternating cool nights and very sunny days.
Ripening was homogeneous and completed by mid-September.
Ideal harvesting conditions.

HARVESTED BY HAND between 30th September and 7th 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 has an attractive, deep, purple hue and reveals hedonistic and elegant aromas of raspberry, blackberry and blackcurrant. Very slight hints of spice and subtle oak add to the wine's bouquet. On the palate, well ripened and very silky tannins guarantee immediate drinking enjoyment. A short ageing period in bottle will enable the wine to gain further complexity and length of flavour. A very fine vintage at the estate, certified organically-grown since 2012. Best enjoyed between 2017 and 2022.

