

Joseph Burrier
Château de Beauregard

POUILLY-FUISSÉ



AOP : Pouilly-Fuissé
Grape variety : Chardonnay

HISTORY & TERROIR (soils and layout)

Mâconnais is the more southern sub-region of Burgundy. The Pouilly-Fuissé AOC is situated where the contours become more marked, around the famous rocky cliffs of Vergisson and Solutré-Pouilly. The vineyards cover steep sloping cirques, facing east and south-east, on which the soils are a mixture of clay and chalk from the Jurassic era, from 200 to 400 meters altitude. The 19 hectares of Château de Beauregard are spread over the 3 villages of Fuissé, Solutré-Pouilly and Vergisson, making Pouilly-Fuissé Château de Beauregard highly representative of the appellation's typicity.

WINEMAKING

Harvested by hand at optimal ripeness, our grapes are pressed in taking care to extract structure from the berries skin and thus prevent premature oxidation. Then the musts are allowed 12 to 24 hours to settle down (*débourbage*). The fermentation and the ageing on fine lees last about 1 year, takes place in 228 l traditional casks (*pièces*) for 50% of the cuvee, and the other part in steel vats under temperature control, in order to keep a maximum of freshness and fruit.

TASTING

The young wine evoke the white fruits (pear, peach...), the white flowers (acacia). The wine is fresh, mineral and balanced with a honey and grapefruit final. Getting older, the aromas become more complex and dense, a little buttery, toasted and dry fruit hints, with still this honeyed unctuousness.

MATCHING WITH FOODS

To be served between 8 and 12 °C in convenient crystal glasses. Pouilly-Fuissé matches with scallops, grilled or 'en sauce' fish, poultry, 'quenelles', and of course 'andouillettes' and goat cheese from the Mâconnais.