



CHATEAU  
**BEAUREGARD**  
POMEROL

« THIS 2020 VINTAGE IS A MAGNIFICENT SURVIVOR OF A TOTALLY ABNORMAL CLIMATE: A VERY WET SPRING AND AN EXTREMELY DRY SUMMER. IN THE END, THE WINE IS DENSE, COMPLEX AND VERY FRESH; ALL QUALITIES OF AN EXCEPTIONAL VINTAGE. »

VINCENT PRIOU, DIRECTEUR

**APPELLATION:** Pomerol

**SURFACE AREA OF THE VINEYARD:** 17.5 hectares (43 acres)

**AVERAGE AGE OF THE VINES:** 30 years

**TERROIR:** Clay-gravel on the south-east edge of the famous Pomerol plateau



Certified Organic Wine

## 2020 VINTAGE

**YIELD:** 36 HL/HA

**PRODUCTION:** 34 000 bouteilles

**BLEND:** 70 % Merlot + 30 % Cabernet Franc

**ANALYSIS DATA:**

**TVA:** 14 % vol **TA:** 2,79 g/L **pH:** 3,81

### WEATHER CONDITIONS

**Winter:** Overall very mild with high rainfall (650mm from October to March).

**Spring:** Very early bud break at the end of March. A surplus of rainfall throughout the spring with mild weather except for two periods of cooler temperatures at the end of March and mid-May. Numerous stormy days brought sudden accumulations of precipitation. Very intense growth of the vines with favourable conditions for mildew -> great effort and vigilance for the protection of the vineyard during this time.

Early flowering began on May 11th and took place under good conditions and a homogeneous manner.

**Summer:** Marked by a refreshing period at the end of June. A phase of drought sets in until mid-August and finishes with some stormy days. The contrast between the start of the wet season and heavy drought period induced a strong and sudden water stress for the young vines. The month of September was quite unusual, marked by above average temperatures which accelerated the start of harvest.

### HARVEST MANUAL AND PLOT-BY-PLOT

DU 8 AU 29 SEPTEMBER

Manual sorting, high-frequency de-stemmer, laser optical sorting table.  
Harvest passes through cold chambers to lower temperature to 6°C.

### WINEMAKING PROCESS PLOT-BY-PLOT

The gravity-flow cellar receives the berries by small 3hl bin using a lift/elevator. 22 pure concrete, tronconical vats with integrated temperature-control receive and keep the crop, individually, plot by plot.

**Alcoholic Fermentation:** Regulated between 26 and 30 degrees Celsius depending on the potential of the tanks and the desired tannic extraction. Vattage period between 3 and 4 weeks.

Malolactic fermentation in new barrels for the best vats.

### AGEING

18 months in 45 % aged in new, french oak barrels from 5 different cooperages. Small selection aged in terra cotta jars.

