



BENJAMIN
DE
BEAUREGARD
POMEROL

LE BENJAMIN DE BEAUREGARD, THE SECOND WINE OF CHÂTEAU BEAUREGARD, IS MADE FROM A STRICT SELECTION OF PLOTS PLANTED ON THE ESTATE'S SANDIER SOILS.

APPELLATION: Pomerol

SURFACE AREA OF THE VINEYARD: 17.5 HECTARES (43 ACRES)

AVERAGE AGE OF THE VINES: 35 YEARS

TERROIR: Clay-gravel soils located on the south-east border of the famous Pomerol plateau.

Certified organic wine EU



2015 VINTAGE

YIELD: 31 hl/ha

PRODUCTION: 26,000 bottles

BLEND: 75% Merlot / 25% Cabernet Franc

ANALYSIS DATA: 13.8° alcohol/total acidity: 2.8 g/l /pH: 3.9

WEATHER CONDITIONS

A fast, even flowering.

High temperatures during summer which slowed vine vegetation growth and led to the appearance of water stress in the vines very early in the growing season.

Regular sunshine with intermittent, much needed showers ensured the concentration of juices in the berries and excellent ripeness of tannins in the skins.

Ideal conditions at harvest time.

MANUAL, PLOT BY PLOT HARVEST

17 SEPTEMBER TO 2 OCTOBER 2015

Inauguration of the new harvest reception line with 2 manual sorting tables, a high-frequency de-stemmer and an optical sorting line.

INTRA-PLOT VINIFICATIONS

The gravity-flow vat cellar receives the grapes in small 3hl mobile bins brought by lift.

22 new tronco-conical pure concrete vats received this vintage in parcel lots.

The alcoholic fermentation was done at 25° to 30°C depending on the potential of the lot in the vat and the desired extraction of tannins. Vatting lasted between 3 and 5 weeks in total.

AGEING

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

