

# CLOS BEAUREGARD



## POMEROL

CLOS BEAUREGARD



POMEROL

*Appellation d'Origine Protégée*

SOCIÉTÉ FERMIERE DES GRANDS CRUS DE FRANCE  
PROPRIÉTAIRE A F - 33500 POMEROL

**MIS EN BOUTEILLE AU CHÂTEAU**

PRODUCT OF FRANCE

The six hectares of vines at the lovely Clos Beauregard estate are situated in the lower part of Château Beauregard, to which it was attached until the 1930's. The vineyard is planted solely with the Merlot varietal on a sandy clay soil with veins of iron ore-rich soil known locally as "crasse de fer" (iron slag). Work on the vine is painstaking and meticulous with the precision that the greatest wines demand. The leaves are thinned out on the eastern side of every plot in order to allow the grapes to achieve their full potential. At harvest time, the bunches of grapes, which have by then reached optimal ripeness, are picked by hand. In order to optimize the potential of this terroir, Clos Beauregard has been backed by the oenological expertise of Michel Rolland and his team since the 2011 vintage. A real partnership has grown up between our oenologists and Rolland & Associés, which steps in at the key stages of this lovely wine's development.

## CLOS BEAUREGARD POMEROL AOP



### THE ESTATE

#### OWNER

Helfrich Family

#### CONSULTANT

Julien Viaud, Rolland & Associés

#### TECHNICAL MANAGER

Vincent Cachau

#### EXPLOITATION MANAGER

Sébastien Villenave

### THE VINEYARD

#### SURFACE AREA

6 Ha

#### PRODUCTION SURFACE AREA

6 Ha

#### GRAPE VARIETIES

100% Merlot

#### AVERAGE DENSITY

6666 vines/Ha

#### AVERAGE AGE OF THE VINES

20 years

#### SOIL

Sandy, subsoil of sandy-clay colluvium

### CULTIVATION

Clos Beauregard is certified **HEV3** (High Environmental Value Level 3) since the 2019 vintage.

### VINIFICATION, AGEING & BLEND

#### VINIFICATION

Strict plot selection. Traditional vinification in thermo-regulated stainless steel vats with gentle extraction and maceration by infusion.

Micro-oxygenation between fermentations.

#### AGEING

12 months in oak barrels, 50% new – 50% one year

#### BLEND

100% Merlot

### PRODUCTION

#### HARVEST

Hand-picked, from 14/09/2023 to 05/10/2023

Yield: 53 hl/Ha

Production: 45 000 bt

### CLIMATE CONDITIONS

The weather conditions of the 2023 vintage were marked by noticeable variations. After a relatively mild autumn and a typical winter, spring stood out for its unusual warmth and abundant precipitation, particularly in April. Summer also presented contrasts, with frequent rains in June, relatively dry July, and a cool start to August before turning scorching. Fortunately, a beneficial Indian summer intervened. The ideal conditions in September favored optimal grape ripening and a harvest spread out over time.

### TECHNICAL DATA

ALCOHOL	ACIDITY	PH	IPT	ANTHOCYANINS
14% vol	3,5 g/L	3,6	80	650 mg

### TASTING COMMENTS

The colour of this 100% Merlot is highlighted by purple reflections. The nose releases delicious aromas of red fruits. The palate is round and subtle. The woody notes, present but already well integrated, will refine further with barrel ageing. The finish is marked by a beautiful acidity.

Clos Beauregard 2023, a promising Pomerol worthy of the appellation's "Grand Vins".

famille  
**HELFRICH**  
Propriétaire • viticulteur

CRUS & DOMAINES  
de FRANCE

MAISON DE GRANDS VINS À BORDEAUX

34 Cours du Maréchal Foch, 33000 BORDEAUX - [www.crusetdomainesdefrance.com](http://www.crusetdomainesdefrance.com)