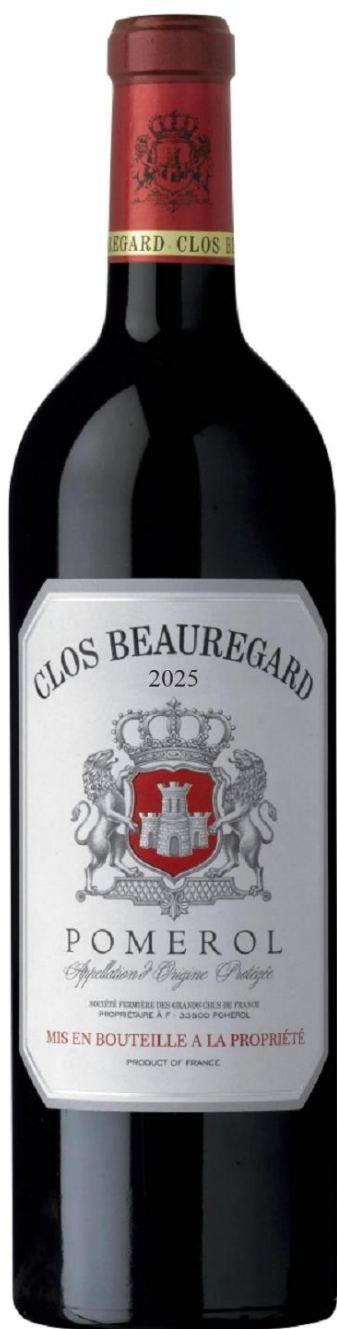


The six hectares of vines at the lovely Clos Beauregard estate are situated in the lower part of Château Beauregard, to which it was attached until the 1930's. The vineyard is planted solely with the Merlot varietal on a sandy clay soil with veins of iron ore-rich soil known locally as "crasse de fer" (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

23 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.

AGEING

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

BLEND

100% Merlot

PRODUCTION

HARVEST

Hand-picked, from 12/09/2025 to 18/09/2025

Yield: 36 hl/Ha

Production: 23 000 bt

CLIMATE CONDITIONS

In Pomerol, the 2025 vintage was defined by precision climate management in the face of August's heatwave. The sandy soils over sandy-clay colluvium ensured optimal drainage during the spring before offering exemplary thermal resistance throughout the summer. At the estate, the team managed this 100% Merlot with heightened vigilance, triggering the harvest between September 12th and 18th to capture the berries' energy before any over-ripeness could occur. This tight timing successfully safeguarded a rare balance between phenolic concentration and acidic freshness.

TASTING COMMENTS

Reflecting the natural density of this solar vintage, the wine reveals a deeply saturated robe to the eye. The nose expresses remarkable purity, centered on "vibrant fruit" and floral nuances preserved by a restrained vinification process. On the palate, the attack is clean, followed by a texture of infinite velvet thanks to reasoned vatting that favors fleshiness over raw tannic power. The balance is perfect between the density of Pomerol Merlot and a persistent saline tension. With low pH levels and a perfectly polymerized structure, this 2025 offers superior aging potential.

TECHNICAL DATA

ALCOHOL	PH	IPT	ANTHOCYANINS
13,8% vol	3,6	80	640 mg

**famille
HELFRICH**
Propriétaire • viticulteur

**CRUS & DOMAINES
de FRANCE**

MAISON DE GRANDS VINS À BORDEAUX

34 Cours du Maréchal Foch, 33000 BORDEAUX – www.crusetdomainesdefrance.com