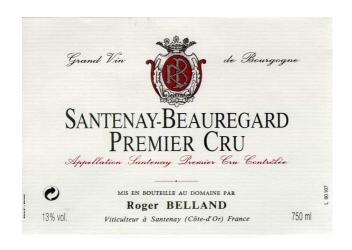


## SANTENAY BEAUREGARD PREMIER CRU

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Beauregard is one of the Santenay's Premier Cru the better situated, between the villages of Santenay and Chassagne Montrachet. As its name shows it, it benefits of a spectacular view on the Plain of the Saône river.

Beauregard is vinified at 30% with undestemmed grapes. Thus the wine achieved has a very complex bouquet and specially silky tannins. It can age at least 8 years

Characteristics

Grape variety: Exclusively 30 years old Pinot Noir vines

Surface area: 3,20 ha

Terroir: Fairly stony clay-limestone soil

Working method: Vines sown with grass- leaves thinned out

Maturing: 1 year in French oak barrels- 30% new oak

Production: 17000 bottles/year Dress: Intense, with ruby hints

Nose: Perfect blending between red fruits and fine oakyness Mouth: Full, spicy, fresh and elegant. Particularly persistent

To be served with a cut of Charolais beef, a rack of lamb or a farmhouse poultry

