

Château de Beauregard | Saint Veran France (BOURGOGNE MACONNAIS) – 2021

Domain

Ch. de Beauregard

This vineyard is located in the Mâconnais (Burgundy) region. The 36 ha domain is located in Fuissé and owns 7 ha in St. Véran. The vineyard for the production of this wine is completely south oriented and forms the transition between the municipality of Fuissé and Chasselas.

Vinification

The grapes are only harvested when perfectly ripe and are vinified at the chateau itself. The grapevines have an average age of 30 years. Through gentle pressing and fermentation in smaller vats, they aim to preserve as much fruitiness and freshness as possible. The wine ages on the lees for 8 months in vats, mostly made of steel but also some made of wood.

Taste

The color is golden yellow. The nose is fresh and fruity (citrus, apple) with a floral aroma. The palate is full, rich, and creamy. This typical Burgundy style presents flavors of vanilla and nuts, with a touch of minerality in the finish. As the wine evolves, the wood influence becomes less dominant, allowing the mineral characteristics to come forward. It has a beautiful, long finish.

Food pairing

Fish in sauce | Scallops | Meat - white, grilled

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Round smooth

