

CHÂTEAU DE BEAULON

PINEAU DES CHARENTES 5 YEAR OLD WHITE

A DELICIOUS WINE, A DELICATE BLEND OF COGNAC AND GRAPE MUST

Locality : A Single Estate production from the CHATEAU DE BEAULON (XVth century) vineyards situated in the heart of the Saintonge, within the delimited region of Cognac but opposite the Medoc. Geographically unique the Chateau vineyards benefit from the same humid, mild climate favourable to the development of the Bordeaux grape varieties which have been planted on the estate.

Vineyards : 90 ha. Semillons 80 % - Sauvignons 20 % **Classification** : Fortified Wine 18%Alc/Vol

- Chalky hillsides bathed in sunlight.
- Respect for the environment, only NATURAL organic fertilisers are used to the exclusion of all chemical fertilisers and pesticides.

Grape Varieties : Specific to the Château de Beaulon vineyard we only use the 'must' from the Bordeaux grape varieties to make Chateau de Beaulon Pineau des Charentes (Sémillon 80%, Sauvignon 20%), never Ugni Blanc. A rigorous choice which confers its own unique and seductive character to the wine: a subtle harmony is reached between the fruitiness of the noble Sauternes and Medoc grape varieties judiciously chosen as a complement to the richness of the very old Estate Cognacs (Folle Blanche, Colombard and Montils).

Distillation : Heir to the traditional know-how passed down from generation to generation, for the past 30 years Christian THOMAS has taken personal responsibility for the distillation of his wines. He uses only small volume hand beaten copper pot stills – as in days gone by – in order to obtain the quintessence of the aromas.

Ageing :

- in oak casks from the Tronçais Forest.
- Age : combination of old Pineaux, the youngest having been aged **FIVE** years in oak casks.

Bottling : "Au Château".

Tasting : GaultMillau - Côte des Vins.

- Colour : Coppery, limpid and deep.
- Nose : Fruit Stone, Williams Pear, gorse.
- Palate : Liquorice and fresh, reminiscent of citrus fruit, orange, dried apricot and banana.

Best as : Aperitif.
The aromatic richness brings an essential ingredient to many cocktails and gastronomic dishes.

Served chilled 8 or 9° - store bottle upright away from sunlight

Awards : Gold Medal Vinexpo, Bordeaux 1999 and 2001