

CHÂTEAU DE BEAULON

PINEAU DES CHARENTES

VIEILLE RESERVE OR 10 years old

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, 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.

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 Limousin area.
- Age : combination of old Pineaux, the youngest having been aged **TEN** years in oak casks.

Bottling : "Au Château".

Tasting : GaultMillau - Côte des Vins.

- Colour : Golden.
- Nose : Hints of Cognac, orange rind, fruit stone, bread and vanilla.
- Taste : Woody very delicate and balanced, reminiscent of orange and tangerine, with a bergamot finish.
Very long. **Very elegant.**

Best with : Delicious with foie gras, scallops, turbot or other fish prepared in cream.
Dry goat cheese, roquefort, stilton.
Dessert wine : Zabaglione, ice creams and desserts subtly flavoured with almonds, vanilla, pears and peaches.

Served chilled at 9 or 10° - Store bottle upright in a dark place

Awards : Gold Medal, Vinexpo Bordeaux 1999; Gold Medal Brussels 2000; Prestige Trophy Bordeaux 2003

Gold Medal, International Challenge 2003