

LE PREMIER SECRET BEAUREGARD



GRAPE VARIETY

Appellation d'Origine Contrôlée Chablis Premier cru

SOILS / CLIMATE

The vineyard is located in the heart of the Chablis appellation in the Yonne on the Beauregard terroir. The vines are over 30 years old on Kimmeridgian clay-limestone slopes.

CHARACTER OF THE WINE

Beneath its pale yellow colour, this wine is structured and full-bodied, with a lovely personality. On the nose, there are hints of toast and fresh citrus fruit. On the palate, the aromas retain the freshness characteristic of Chablis, with a long, smooth finish.

As well as citrus and white-fleshed fruit, there are notes of acacia, fresh pear and liquorice. Beauregard can be aged for more than 5 years without worry, but with age it becomes rounder and takes on notes of undergrowth and mushrooms such as mousseron.

FOOD AND WINE PAIRING

A must as an aperitif, Beauregard can be enjoyed with fine poultry or veal in white sauce, as well as cooked fish and scallops. But Chablis also goes very well with exotic dishes (curry, tandoori) or sushi, as well as goat's cheese, Beaufort, Comté, Emmental or simply asparagus.

SERVING TEMPERATURE

It is served at around 10°C.