

CHÂTEAU DE BEAULON PINEAU DES CHARENTES, 5-YEAR



Semillon and Sauvignon Blanc. Coppery, limpid and deep. Delicate aromas of white flowers, honey, pear and vanilla. Fine, fresh and fruity, with flavors of mandarin and honeyed apricots. Pineau des Charentes is a mixture of freshly pressed grape juice and cognac, aged for additional complexity. Chateau de Beaulon, a renowned producer of cognac, takes unusual care in the selection of both juice and cognac. Ideal chilled as an aperitif. Perfect with seafood such as scallops, mussels and shellfish or with white meat. Delicious with white fruit desserts and as a fascinating base for cocktails.

Pineau des Charentes is the 'little brother of Cognac', and brings to the table an alternative way to taste what the fruits of the terroir have to offer. The chateau has produced Pineau des Charentes wines since they were invented in 1698.

Built in 1480 by the de Vinsons family, the Chateau became the property of the 'de Beaulon' family in 1510 and their name remains today. It is one of the oldest and most authentic properties (Gothic / Renaissance) to be found in the Saintonge region of Cognac. A wonderful home to this small producer of estate cognac and Pineau des Charentes. While tiny by industry standards, the estate covers 220 acres, more than enough to supply their own needs. They remain the only producer of cognac and pineau in the Charente using exclusively estate grown fruit. It has passed through the hands of many owners through the years until Christian Thomas acquired the Chateau in 1965. He was instrumental in getting the estate listed as a French historical monument in 1987. Chateau de Beaulon Cognac has always been, and continues to be, created purely from the fruits of a single vineyard, and is recognized around the world as being a highly desirable, artisan produced cognac. The property sits on the right bank of the Gironde, opposite the northern Medoc. The Thomas family pride themselves on retaining the same grape varieties as grown in the 16th century: Folle Blanche, Colombard and Montils for Cognac; Sémillon, Sauvignon Blanc for white Pineau; Cabernets Franc / Sauvignon and Merlots for red Pineau. The use of the noble Bordeaux grapes for Pineau means there is no added sugar used. Of course, the cognac for the pineau is the estate's very own. Both the cognacs and Pineaus show a remarkable refinement and delicacy.

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Tasting Note:

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Semillon & Sauvignon Blanc. Delicate aromas of white flowers, honey, pear & vanilla; fine, fresh & fruity, with flavors of mandarin & honeyed apricots.

Shelf Talker:

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Semillon & Sauvignon Blanc. Coppery, limpid & deep. Delicate aromas of white flowers, honey, pear & vanilla. Fine, fresh & fruity, with flavors of mandarin & honeyed apricots. A mixture of freshly pressed grape juice & cognac, aged for complexity. Chateau de Beaulon takes unusual care in the selection of both juice & cognac. Ideal chilled as an aperitif, with scallops, mussels & shellfish or with white meat, with white fruit desserts & as a fascinating base for cocktails.

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