

CHÂTEAU DE BEAULON PINEAU DES CHARENTES 'VIEILLE RÉSERVE RUBY' 10-YEAR



Cabernets Franc/Sauvignon and Merlot, blended with the Estates' own Cognac brandy. Aged for 10 years in oak casks prior to release. Powerful and velvety. Blackcherry and prunes with a hint of blackcurrant. Cinnamon, mocha and cocoa. Rich and complex flavors that engulf the palate. The perfect partner to foie gras, lobster, guinea fowl, duck, or any kind of game dish. It's also wonderful with cheese or with dessert, anything chocolate, plumbs, pastries, raspberries, or fruit ice cream. Best served chilled.

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:

CHÂTEAU DE BEAULON PINEAU DES CHARENTES, 'VIEILLE RÉSERVE' RUBY, 10-YEAR

Cabernets Franc/Sauvignon & Merlot.
Powerful & velvety; black cherry & prunes
with a hint of blackcurrant; cinnamon, mocha
& cocoa; rich & complex flavors that engulf
the palate.

Shelf Talker:

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10 years in oak. Powerful & velvety. Black
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Cinnamon, mocha & cocoa. Rich & complex
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