



CHÂTEAU
BÉARD LA CHAPELLE

SAINT-EMILION GRAND CRU
Grand Vin de Bordeaux

THE PROPERTY

Location

Situated in the Gironde, in the village of Saint-Laurent-des-Combes, one of the eight communes in the Jurisdiction of St Emilion which has been classed as an official World Heritage UNESCO site since 1999.

The 18 hectare estate of Béard La Chapelle is an Appellation d'Origine Contrôlée Saint Emilion Grand Cru. The Appellation of St Emilion Grand Cru stipulates a planting density of only 5,500 vines per hectare and a maximum yield of 49 hectoliters per hectare.

This yield is one of the lowest in Bordeaux and enforces producers to reduce the production of each vine making the grapes harvested more concentrated in terms of colour, tannins and aromas.

History

The property of Château Béard La Chapelle has been in the same family for 8 generations and has had two main chapters in its history.

In 1980, Richard Moureau took over the vineyards from his parents and built a cellar next to the single vineyard plot « Béard », the site of an ancient chapel from which the property took its name.

He received the following year the « le Chapitre des Honneurs » of Saint Emilion for his 1981 vintage awarded to him by the famous oenologist, Emile Peynaud.

In 2006, Richard's son Franck left his career in journalism to take over the running of the estate. He was joined in 2009 by his sister Laurence and together they are taking the property to new heights.

The estate has grown by a few hectares, vines have been replaced and the density of the vineyards has been increased to 7,600 vines per hectare. The winery has been updated and procedures such as « green harvesting » (deleafing, desuckering and removing the superfluous bunches of grapes) have been introduced systematically. Investments in equipment have been carried out and the marketing strategy has been definitely export-oriented.

Organisation

Béard La Chapelle produces 100,000 bottles per year with a yield of 45hl/ha. Franck Moureau is the wine maker and runs the property with the help of two full-time workers (and their wives who work part-time in the vineyards).

They have worked for the property for over 17 years. In addition, seasonal workers are employed for jobs such as the « green harvest » and for deleafing prior to harvest-time.

Laurence Moureau is responsible for the development of the domain. She is in charge of communication and commercialisation issues, in France and abroad.



THE WINE

The Vineyard, Terroir and Grapes

There are 18 hectares of vineyards grow in clay and limestone soils on the slopes of St Emilion and deep sand on the base of the slopes. The average age of the vines is 40 years and the density of the vines is 5,500 per hectare for the oldest parcels of vines and 7,600 vines per hectare for all of the plots that have been replanted.

Béard La Chapelle is a wine made from the three main grape varieties of the appellation :

- Merlot : 90%

The predominance of Merlot in this wine gives a good aromatic complexity of red and black fruits. The signature of Béard is a floral perfume of rose and violets. The tannins are supple and there is a roundness on the palate with a smooth silky finish.

- Cabernet : Cabernet Franc 7% & Cabernet Sauvignon 3%

The Cabernets give spicy notes to the wine and a good structure which helps to give it further ageing potential.

According to the type of soil, the vines are grafted with 101.14 root stocks (for the lighter soils) and 3309 (for the deep well draining sands).

A year in the vineyard

Between mid December and mid February when the sap is in the roots of the vine, pruning takes place ; « Guyot simple » (1 branch with 7 buds). In the summer the excess leaves of the vine are removed to give good aeration and to better expose the bunches of grapes to the sun.

A « green harvest » is also carried out to ensure that there are only 7 bunches of grapes per vine. In parallel the vines are treated to protect them from disease but only when absolutely necessary. Alternative practices (such as spraying with an organic adjuvant and use of « intercep » machinery) are being trialled to ensure that Béard La Chapelle is produced as naturally as possible.

Grass is grown in between the vines on alternate rows which allows any excess water to be absorbed. In addition alternate rows are cultivated to encourage microbial life and to encourage roots to delve deep.

A year in the wine storehouse

The winery has a capacity of 2,000 hectolitres and the stainless steel vats are thermo-regulated. The equipment in the winery includes a pneumatic press for gentle pressing, a destemming machine and a sorting table. The underground ageing cellar holds 300 french oak « barriques » from five different coopers (medium toast). At the time of harvest after destemming, the grapes are sorted by hand on the sorting table.

A cold soak is carried out during a period of five days at 7° before fermentation begins. The vinification is traditional with three gentle pumping overs per day and with one or two rack and returns carried out during the period of fermentation. The total time in vat is between 3 to 4 weeks. The wine is aged for 12 months, in one third new barrels, one third barrels of one « wine » and one third barrels of two « wines ».

The wine in barrel is racked on average four times during its ageing depending on the vintage. At the end of ageing, the different lots of the wine are blended before being fined with egg whites. The wine is bottled at the property



TECHNICAL DATA

Grape Variety

Merlot (90%) - Cabernet Franc (7%) - Cabernet Sauvignon (3%)

Vineyard and Terroir

18 hectares of limestone-clay on the « côtes » and deep-lying sand on the « pieds de côtes »

Average age of the vines

40 years

Planting density

5,500 and 7,600 vines per hectare for every new and replanted plot

Yield

45 hectoliters/hectare

Annual production about 100,000 bottles

Equipment

The winery has a capacity of 2,000 hectoliters and the stainless steel vats are thermo-regulated

The underground ageing cellar holds 300 French oak barrels from five different coopers (medium toast)

Viticulture

Guyot simple pruning

De-budding

Sustainable vineyard practice

Management of grass between the vineyards rows

Deleafing and green harvesting

Harvest

Manual and mechanic harvest with manual sorting of the grapes after destemming

Winemaking

A cold soak is carried out during a period of 5 days at 7° before fermentation begins

The vinification is traditional with 3 gentle pumping overs per day and with 1 or 2 rack and returns carried out during the period of fermentation

Ageing

The wine is aged for 12 months, in one third new barrels, one third barrels of one « wine » and one third barrels of two « wines ». At the end of the ageing, the different lots of the wine are blended and fined with egg whites. Then the wine is bottled at the property.

To keep

Château Béard La Chapelle continues to improve for 10 to 15 years

Due to its finesse and accent of fruit aromas it can also be appreciated young

Be sure to decant several hours before enjoying

Winemaker

Franck Moureau



TASTING NOTES

2005

Deep ruby colour for this elegant but rich wine. Perfumed with notes of black cherry, spice and fresh mint. The attack is supple with a fullness on the palate that is well-structured.

The attractive long finish is flavoured with notes of vanilla, a touch of coconut and dark chocolate. A balanced wine which has at the same time a ripe richness and a certain freshness on the palate.

Jacques Dupont,
LE POINT, N° 1756 11 may 2006

Le Point

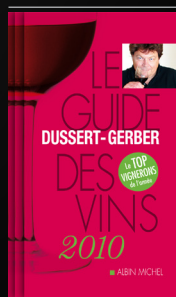
"Spicy, rich fullness on the palate, rounded tannins, soft and mellow with flavours of cakes and patisseries, an enticing "gourmand" wine that is well-made."

DECANTER World Wine Awards
2007 Silver Medal



"Juicy, rich, floral, creamy cassis notes with intensity and depth. Firm, rich, earthy cassis notes with lots of grip. Spice and firm tannic structure. Rich, well balanced and good weight. Long, full, fresh finish."

Guide DUSSERT-GERBER
des Vins 2010



"This Saint-Émilion Grand Cru 2005 is very well-made, full-bodied and representative of its terroir, concentrated, intense nose, finely spiced, well rounded palate, very aromatic, a well-integrated wine with well-structured tannins, a wine to keep."

2006

Ruby colour, concentrated nose of red and black berries, enriched by floral notes. The attack is soft with concentrated fruit on the palate, good structure with fine well-intergrated tannins. The finish is fresh and long.

2007

Ruby colour, aromas of black fruits and vanilla. The attack is fresh with juicy cherry fruit on the palate and smooth tannins to finish.

2008

Ruby colour, complex nose of blackberry, wild strawberries, perfumed rose intermingled with smoke, toast and coffee. On the palate this wine is lively and fresh but with a good structure with the continuity of all of the flavours on the nose. Soft tannins with a long finish with black chocolate notes. A wine of elegance and finesse.

Bordeaux Wine Awards
2010 Gold Medal



DECANTER World Wine Awards
2010 Bronze Medal



Commended at the 2010
International Wine Challenge



2009

Very deep colour with still purple lights. Incredibly complex nose of gingerbread, black cherry, rose, mint and bitter chocolate. Rounded fullbodied, rich and very full on the palate. Rich and concentrated. Spice, kirsch and bitter chocolate on the finish. This is an exceptional wine.



CHÂTEAU
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