



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT



CHÂTEAU BEAUCHÊNE « LES CHARMES » AOC CÔTES DU RHÔNE VILLAGES

Grape varieties:

54% Grenache, 42% Syrah, 2% Mourvèdre, 2% Vieux Carignan

Age of the vines:

From 30 to 50 years old



Geographic situation and types of soils:

Located in the south of the Rhone Valley, near the city of Orange the plots are facing the south and composed of stony clay-limestone soils

Farming methods:

Certified High Environmental Value: Respect and preservation of the biodiversity. Methods based on the principals of Agroecology

Methods of vinification:

Total de-stemming of the grapes and maceration for a period of 20 days. Partially aged in French oak barrels for 6 to 12 months

Tasting:

Served at 16 to 18°C. To be served within 5 years

Appearance: deep and bright garnet red colour

Nose: good concentration of ripe red fruits (cherries and strawberries) with a touch of vanilla

Palate: the tannins are in harmony with the aromas and display together strength and roundness

Wine & Food:

Ideal with a pumpkin soup, roast beef with ratatouille or goat cheeses