



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

CHÂTEAU BEAUCHÊNE « GRANDE RÉSERVE » AOC CÔTES DU RHÔNE



Grape varieties:

35% Grenache, 35% Syrah, 16% Marselan 5% Cinsault, 4% Carignan

Age of the vines:

From 5 to 70 years old

Geographic situation and types of soils:

One part is in the north of Orange city on clayey calcareous soils.

The other part is in the south of Orange city on soils composed of pebbles rocks

Farming methods:

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

Methods of vinification:

Complete de-stemming and maceration for 15 days

Tasting:

To be served between 16 and 18°C

Colour: intense red garnet colour

Nose: complex, red fruits aromas, blackcurrant, violet and spices
Palate: round and well balanced, soft tannins and a great aromatic length. To drink within 5 years

Wine & Food:

Beef Carpaccio

Lamb

Goat cheese and Comté

