



CHÂTEAU BEAUCHÈNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT



CHATEAU BEAUCHENE « LE PAVILLON » AOC COTES DU RHONE ROSE

Grape varieties:

Cinsault 35%, Grenache 35%, Mourvèdre 15%, Syrah 15%

Age of the vines:

Around 30 years old

Geographic situation and types of soils:

Located north of Orange on stony clay-limestone soils and quaternary alluvium

Farming methods:

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

Methods of vinification:

Complete destemming of the bunches, direct pressing and fermentation at low temperature (16°C)

Tasting:

Serve between 10°C and 12°C

Appearance: bright pale pink

Nose: very aromatic with notes of small red fruits (raspberry, blackcurrant, etc.) and lychee

Mouth: fresh and fruity, very nice balance

Wine & Food:

Convient à l'apéritif ou à un apéritif dinatoire ; à l'occasion d'un repas plus formel il peut accompagner une salade de tomates-mozzarella-basilic, un poulet, des poissons grillés

