



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

CHÂTEAU BEAUCHÊNE « LE PAVILLON » AOC CÔTES DU RHÔNE



Grape varieties:

55% Grenache, 15% Syrah, 10% Mourvèdre 20% Cinsault

Age of the vines:

From 5 to 20 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:

De-stemming of the grapes and maceration for a period of 8 to 12 days

Tasting:

Served at 16 to 18°C. To drink within 2 years

Appearance: Bright red colour

Nose: Red fruits (blackcurrant and blackberries) with some hints of liquorice

Palate: Elegant, with soft and well-balanced tannins; long lasting flavour of red fruits

Wine & Food:

This wine combines freshness and fruitiness. It is a wine for every moment. It accompanies an aperitif, an aperitif-meal, or a more formal meal. It goes very well with composed salads, meats, grilled meats, and cheese