



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

CHÂTEAU BEAUCHÊNE « LE TERROIR » AOC CÔTES DU RHÔNE



Grape varieties:

60% Grenache, 15% Syrah, 25% Mourvèdre

Age of the vines:

From 30 to 100 years old



Geographic situation and types of soils:

The vineyard is in Châteauneuf-du-Pape appellation, between the communes of Orange and Châteauneuf-du-Pape

The soil of alluvial terraces is composed of pebble rocks mixed with sandy red clay

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 12 to 15 days. Partially aged in oak barrels for 6 to 12 months

Tasting:

To be served between 16 and 18°C

Appearance: a deep red colour of ruby or ripe cherry

Nose: bouquet of ripe red fruits (black cherry) with liquorice and vanilla hints

Palate: good tannic structure with well-balanced tannins. Ripe fruits flavours are also found on the palate. This is a complex and harmonious wine which displays a great length and a spicy finish (pepper, black liquorice)

Wine & Food:

Rabbit terrine

Red meat, lamb leg, game in sauces, rib steak

Cheeses
