



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT



CHÂTEAU BEAUCHÊNE « VIIGNIER » AOC CÔTES DU RHÔNE

Grape varieties:
100% Viognier

Age of the vines:
From 8 to 25 years old



Geographic situation and types of soils:

Located north of Orange, the Côtes du Rhône plots are leaned against a hill of “Coniacian” limestones dating from the secondary era (65 million years). Some parcels are located on gravelly alluvial terraces brought by the “Aygues River”

Farming methods:

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

Methods of vinification:

Direct pressing. Fermentation and ageing in French oak barrels for at least 6 months

Tasting:

Served at 8°C. To be served within 3 years

Appearance: bright yellow with some gold highlights

Nose: bouquet of roasted almonds and ripe apricots with delicate oak hints

Palate: white peach, apricot, and vanilla, with a long-lasting aromatic.

Wine & Food:

Excellent as an aperitif with goat cheese toasts, this wine will perfectly accompany mussels, a fish in butter and lemon sauce or shellfish in creamy sauce