



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT



## CHÂTEAU BEAUCHÊNE « GRANDE RÉSERVE » AOC CHÂTEAUNEUF-DU-PAPE

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*Grape varieties:*

80% Grenache, 10% Syrah, 10% Mourvèdre

*Age of the vines:*

From 80 to 100 years old



*Geographic situation and types of soils:*

Our Châteauneuf-du-Pape parcels are located partially between the city of Orange and the village of Châteauneuf-du-Pape, on alluvial terraces composed of rounded pebbles mixed with sandy red clay and for another part in the south of the Châteauneuf-du-Pape appellation on round pebbles and tawny sands

*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, maceration for a period of 20 days minimum. The wine is aged in French oak barrels for 12 to 18 months

*Tasting:*

Served at 16 to 18°C - Peak: 10-15 years

Appearance: deep ruby red in colour

Nose: raspberries, spices, vanilla and a hint of violet

Palate: rich and complex with well-blended tannins. Flavours of jammy red fruit with a touch of vanilla and developing earthy notes and hints of truffles

*Wine & Food:*

Duck with red fruit sauce, lamb shoulder, wild boar stew, strawberries with fresh basil, chocolate cake