



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT



CHÂTEAU BEAUCHÊNE « HOMMAGE À ODETTE BERNARD » AOC CHÂTEAUNEUF-DU-PAPE

Grape varieties:

90% Grenache, 5% Syrah, 5% Mourvèdre



Age of the vines:

This vineyard is composed by the eldest vines planted in 1903

Geographic situation and types of soils:

The parcels are located between the city of Orange and the village of Châteauneuf-du-Pape on the best alluvial terraces composed of rounded pebbles 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, maceration for a period of 20 days minimum

The wine is then aged in French oak barrels between 12 to 18 months

Tasting:

Served at 16 to 18°C - Peak 15 to 20 years

Appearance: deep garnet red in colour

Nose: jammed raspberries and black berries, with hints of underwood and cedar tree

Palate: rich and complex, this powerful yet subtle wine has balanced tannins. Flavours of plum & red berries sustained by liquorice & cocoa notes. This wine will develop earthy notes and hints of truffles with ageing



Wine & Food:

This wine is perfect with rich red meat or with meat and gravy (leg of lamb, duck breast with red berries sauce, bull stew, ...)

Dark chocolate cake