



CHÂTEAU BEAUCHÈNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

CHATEAU BEAUCHENE « VIGNOBLES DE LA SERRIERE » AOC CHÂTEAUNEUF-DU-PAPE



Grape varieties:

75% Grenache, 20% Syrah, 5% Mourvèdre

Age of the vines:

Between 40 and 100 years old



Geographic situation and types of soils:

The “Vignobles de la Serrière” vineyard is in the north of the appellation, between the villages of Courthézon, Orange and Châteauneuf-du-Pape, on 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 aged in French oak barrels between 6 to 12 months

Tasting:

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

Appearance: deep and intense dark red colour

Nose: ripe black cherry with hints of vanilla and anise

Palate: it displays notes of black cherry, bitter black chocolate with hints of vanilla. This is a powerful and complex wine with harmonious and well-balanced tannic structure

Wine & Food:

Ideal with a lamb shoulder in Provence herbs, grilled beef or Strawberries salad