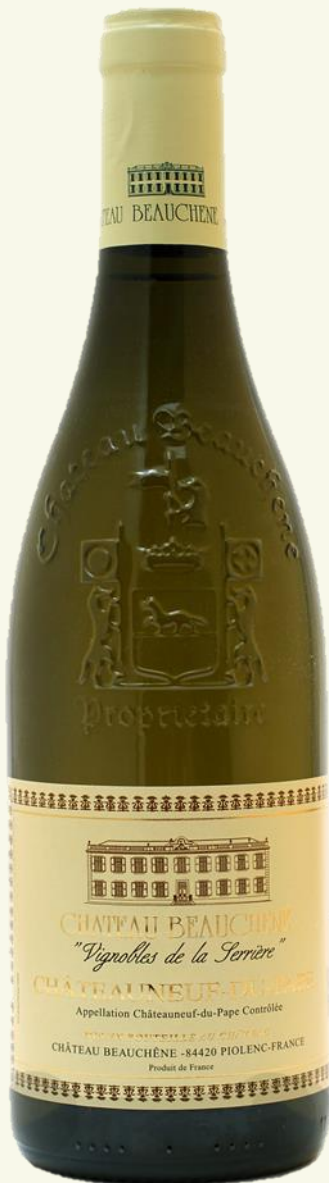




CHÂTEAU BEAUCHÈNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

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



Grape varieties:

30% Bourboulenc, 5% Roussanne, 20% Grenache Blanc, 45% Clairette

Age of the vines:

Between 30 and 100 years old

Geographic situation and types of soils:

The “Vignobles de la Serrière” vineyards are 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 tawny sands and often planted in red Châteauneuf-du-Pape plots

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 barrels for 5 to 6 months

Tasting:

Served at 8°C to 12°C. To be served within 5 to 10 years

Appearance: bright golden yellow

Nose: bouquet of acacia flowers, roasted almonds, and apricots
Palate: this subtle wine yet powerful has long lasting aromas and a nice freshness on the finish

Wine & Food:

Scallops

Pan fried sole « Sole Meunière »

Goat or sheep cheese

