



CHÂTEAU BEAUCHÈNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

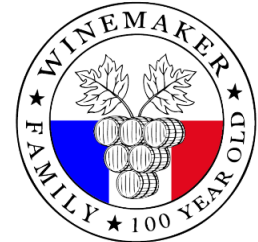
CHATEAU BEAUCHENE « GRANDE RESERVE »

AOC COTES DU RHONE



Grape varieties:

Clairette 25%
Grenache blanc 25%
Roussanne 25%
Marsanne 20%
Bourboulenc 5%



Age of the vines:

Depending on the varieties, the vines are 10 to 50 years old

Geographic situation and types of soils:

The vineyard is located on 2 sites:

One north of the city Orange on clay-limestone soils, the other south of the city of Orange on soils of rolled pebbles

Farming methods :

Certified High Environmental Value : respect and preservation of the biodiversity, protection of the vineyard by Biocontrol methods



Methods of vinification:

Direct pressing
Fermentation at low temperature to obtain intensity and aromatic complexity

Tasting:

Served at 8°C

Appearance: pale golden-yellow

Nose: bouquet of meadow flowers, acacia and honey

Palate: this is a fresh and subtle wine with a nice long and aromatic finish

Peak : 2 to 3 years

Wine & Food:

It accompanies very well salmon or a goat cheese salad