



CHÂTEAU BEAUCHÊNE  
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

## « HOMMAGE A ODETTE BERNARD »

AOC CHATEAUNEUF 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, protection of the vineyard by Biocontrol methods



### 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

**Appearance:** deep garnet red in colour

**Nose:** jammed raspberries and black berries, with hints of under wood 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

Peak: 15 to 20 years

### 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