



CHÂTEAU BEAUCHÊNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

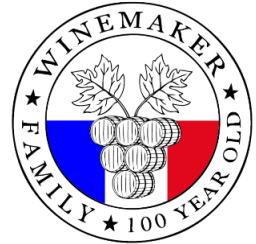
CHATEAU BEAUCHENE « LE PAVILLON »

AOC COTES DU RHONE RED



Grape Varieties:

55% Grenache
15% Syrah
10% Mourvèdre
20% Cinsault



Age of the vines:

From 5 to 20 years old

Geographic situation:

Located north of Orange on stony clay-limestone soils and quaternary alluvium

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 and maceration for a period of 8 to 12 days

Tasting:

Served at 16 to 18°C

Appearance: Bright red colour

Nose: Red fruits (blackcurrant and blackberries) with some hints of liquorice

Palate: Elegant, with soft and well-balanced tannins; long lasting flavour of red fruits

Peak: 2 years

Wine & Food:

This wine combines freshness and fruitiness. It is a wine for every moment. It accompanies an aperitif, an aperitif-meal or a more formal meal. It goes very well with composed salads, meats, grilled meats and cheese