



CHÂTEAU BEAUCHÊNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

CHATEAU BEAUCHENE « PREMIER TERROIR »

AOC COTES DU RHONE



Grape varieties:

70% Grenache
25% Syrah
5% Mourvèdre



Age of the vines:

From 30 to 100 years old

Geographic situation and types of soils :

The vineyard is located in the area of Châteauneuf-du-Pape appellation, between the communes of Orange and Châteauneuf-du-Pape

The soil of alluvial terraces is composed of pebble rocks 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 and maceration for a period of 12 to 15 days. Partially aged in oak barrels for 6 to 12 months

Tasting:

Served at 16 to 18°C

Appearance: a deep red colour of ruby or ripe cherry

Nose: bouquet of ripe red fruits (black cherry) with liquorice and vanilla hints

Palate: good tannic structure with well balanced tannins. Ripe fruits flavours are also found on the palate. This is a complex and harmonious wine which displays a great length and a spicy finish (pepper, black liquorice)

Peak : 5 to 8 years

Wine & Food:

Starter : rabbit terrine

Main course : red meat (lamb leg, game in sauces, rib steak,...)

Cheeses