



CHÂTEAU BEAUCHÈNE  
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

## CHATEAU BEAUCHENE « VIOGNIER »

AOC COTES DU RHONE – WHITE



### Grape varieties:

100% Viognier

### Age of the vines:

From 8 to 25 years old

### Geographic situation and type of soil:

Located north of Orange, the Côtes du Rhône plots are leaned against a hill of “Coniacian” limestones dating from the secondary era (65 million years). Some parcels are located on gravelly alluvial terraces brought by the “Aygues River

### 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 and ageing in French oak barrels for at least 6 months

### Tasting:

Served at 8°C

**Appearance:** bright yellow with some gold highlights

**Nose:** bouquet of roasted almonds and ripe apricots with delicate oak hints

**Palate:** white peach, apricot and vanilla, with a long-lasting aromatic freshness

To be served within 3 years

### Wine & Food :

Excellent as an aperitif with goat cheese toasts, this wine will perfectly accompany mussels, a fish in butter and lemon sauce or shellfish in creamy sauce

