



CHÂTEAU BEAUCHÊNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

CHÂTEAU BEAUCHÊNE « VIGNOBLES DE LA SERRIÈRE »

AOC CHATEAUNEUF DU PAPE



Grape varieties:

30% Bourboulenc
5% Roussanne
20% Grenache Blanc
45% Clairette



Age of the vines:

Between 30 and 100 years old

Geographic situation and types of soils:

The “Vignobles de la Serrière” vineyards are located in the north of the appellation, between the villages of Courthézon, Orange and Châteauneuf-du-Pape, on alluvial terraces composed of rounded pebbles mixed with tawny sands and often planted in red Châteauneuf-du-Pape plots

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 barrels for 5 to 6 months

Tasting:

Served at 8°C to 12°C

Appearance: bright golden yellow

Nose: bouquet of acacia flowers, roasted almonds and apricots

Palate: this subtle wine yet powerful has long lasting aromas and a nice freshness on the finish

To be served within 5 to 10 years

Wine & Food:

Scallops

Pan fried sole « Sole Meunière »

Goat or sheep cheese