



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

## CHÂTEAU BEAUCHÊNE « GRANDE RÉSERVE » AOC CÔTES DU RHÔNE

---



### *Grape varieties:*

Clairette 25%, Grenache Blanc 25%, Roussanne 25%,  
Marsanne 20%, Bourboulenc 5%

### *Age of the vines:*

Depending on the varieties, the vines are 10 to 50 years old

### *Geographic situation and types of soils:*

The vineyard is located on 2 sites:

One north of the city Orange on clay-limestone soils, the other south of the city of Orange on soils of rolled pebbles

### *Farming methods:*

**Certified High Environmental Value:** Respect and preservation of the biodiversity. Methods based on the principals of Agroecology

### *Methods of vinification:*

Direct pressing

Fermentation at low temperature to obtain intensity and aromatic complexity

### *Tasting:*

To be served at 8°C

Appearance: pale golden-yellow

Nose: bouquet of meadow flowers, acacia, and honey

Palate: this is a fresh and subtle wine with a nice long and aromatic finish

Peak: 2 to 3 years

### *Wine & Food:*

It accompanies very well salmon or a goat cheese salad

