



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

## CHÂTEAU BEAUCHÊNE « LE TERROIR » AOC CÔTES DU RHÔNE

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*Grape varieties:*

60% Grenache, 15% Syrah, 25% Mourvèdre

*Age of the vines:*

From 30 to 100 years old



*Geographic situation and types of soils:*

The vineyard is in 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. Methods based on the principals of Agroecology

*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:*

To be served between 16 and 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)

*Wine & Food:*

Rabbit terrine

Red meat, lamb leg, game in sauces, rib steak

Cheeses

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