



FARMING

Certified Sustainable

VARIETALS

Bourboulenc, Clairette, Grenache Blanc (Garnacha Blanc), Marsanne, Roussanne

FEATURES

Bottle, Cork

ABV

13%

AVAILABLE SIZES (L)

0.750



Beauchêne

Cotes du Rhone Blanc 'Grande Reserve'

FRANCE, RHONE VALLEY, AOC COTES DU RHONE

WHITE

WINERY OVERVIEW

The roots of the Bernard family and their Chateau Beauchene in the Rhone's Vaucluse area go back to the French Revolution. Eleven generations later, they continue to make polished, complex, classically-styled red and white wines from the Cote du Rhone and Chateauneuf-du-Pape. Current regard for the family is such that patriarch Michel Bernard (10th generation) was appointed in May 2019 as President of Suze la Rousse, University of Wine, while his daughters, Estelle and Amandine, manage the vineyard and business side of the winery. In 1794, amidst the social, economic and political upheaval of the French Revolution, 18-year-old tenant farmer Jacques Bernard gained legal right to own land and purchased 0.8 hectares from the Berviguer family. From that humble origin, 10th generation grower, Michel Bernard owns 70 hectares across the Cote du Rhone (48ha), Cote du Rhone-Villages (14ha) and Chateauneuf du Pape (8ha), spread among 15 parcels.

In 1971, Michel took the mantle of winegrowing from his mother Odette, who had been based south of Orange. He sold wine as "Domaine de la Serriere", named after the initial plot ancestor Jacques first owned. In 1988, he acquired the Chateau Beauchene estate, adding its land north of Orange as well as its name. Facing greater production pressures, Michel decided in 1990 to discontinue his burgeoning negotiant business to focus on his estate work. While principled and ultimately successful, the decision was not, at first, commercially wise as it cut production to 300,000 bottles (down from one million bottles).

The family's estate has been HVE certified (High Environmental Value) as sustainable, recognizing their ever-evolving work in the vineyards. They do not use herbicides, relying on plowing and the inhospitable soils (especially of Chateauneuf-du-Pape). To limit damage from insects, they have erected three bat houses for two different vineyards and treat the vines with organic matter which act as homeopathic immunity boosters (e.g., natural extracts, plant matter, shrimp shells). The strong mistral wind also discourages insects, as well as mildew pressure. They also raise bees to promote biodiversity. The Bernards continue to adapt to the environment. In October 2019, the chateau initiated extensive analysis of a variety of grasses across 10 hectares of their vineyards, each with its own agronomic quality: one releases nitrogen into the soil and enriches it with organic matter, one aerated the soil with its roots, one promotes better rainfall absorption, one is adaptable to arid conditions and allows for mulching and one fights against weeds; they all increase biodiversity of their vineyards.

The family's history of winemaking extends farther back than many other prestigious families in the area. The Perrins (Beaucastel) started in 1909. The Guigals started in 1924. The Reynaud family (Rayas) started in 1880. The Brunier family (Domaine du Vieux Télégraphe) started in 1898. And the Chapoutiers got started in the wine business in 1897. Not unsurprisingly, Michel has a weakness for historical winegrowing tools and has a small museum of farm equipment and old barrels.

VINEYARD

Vines are between 10 - 50 years old depending on the grape variety.

TERROIR

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

VITICULTURE

High Environmental Value: respect and preservation of the biodiversity, protection of the vineyard by Biocontrol methods.

VINIFICATION

Direct pressing. Fermentation at low temperature to obtain intensity and aromatic complexity.

TASTING NOTES

Pale golden-yellow in color with beautiful gold reflections. Floral on the nose with notes of honey and fresh fruit. Delicate on the palate. Beautifully balanced with a long finish.

