



CHÂTEAU BEAUCHÊNE

FAMILLE BERNARD - PROPRIÉTAIRE RECOLANT

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

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*Grape varieties:*

35% Grenache, 35% Syrah, 16% Marselan 5% Cinsault, 4% Carignan

*Age of the vines:*

From 5 to 70 years old

*Geographic situation and types of soils:*

One part is in the north of Orange city on clayey calcareous soils.

The other part is in the south of Orange city on soils composed of pebbles rocks

*Farming methods:*

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

*Methods of vinification:*

Complete de-stemming and maceration for 15 days

*Tasting:*

To be served between 16 and 18°C

Colour: intense red garnet colour

Nose: complex, red fruits aromas, blackcurrant, violet and spices  
Palate: round and well balanced, soft tannins and a great aromatic length. To drink within 5 years

*Wine & Food:*

Beef Carpaccio

Lamb

Goat cheese and Comté

