



CHÂTEAU BEAUCHÊNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

CHATEAU BEAUCHENE « GRANDE RESERVE »

AOC COTES DU RHONE



Grape varieties :

30% Grenache,
35% Syrah,
23% Mourvèdre,
8% Marselan,
4% Carignan

Vintage : 2019

Total SO2 : < 65 mg/L



Age of the vines:

From 5 to 70 years old

Geographic situation and types of soils:

Located north of Orange, the Côtes du Rhône plots are leaned against a hill of "Coniacian" limestones dating from the secondary era (65 million years)

Farming methods:

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



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 be served within 5 years

Wine & Food:

Wine with a great suppleness, it goes very well with an aperitif-meal, or a more formal meal like a beef carpaccio, a lamb shoulder, and cheeses