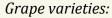


# CHÂTEAU BEAUCHÊNE « GRANDE RÉSERVE » AOC CÔTES DU RHÔNE



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

