



CHÂTEAU BEAUCHÊNE  
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

## CHATEAU BEAUCHENE « GRANDE RESERVE »

AOC COTES DU RHONE

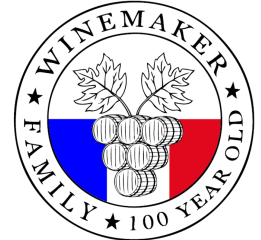


**Grape varieties:**

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

**Vintage : 2018**

**Total SO2 : 76 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 of 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