



CHÂTEAU BEAUCHÈNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

CHATEAU BEAUCHENE « VIOGNIER »

AOC COTES DU RHONE – WHITE

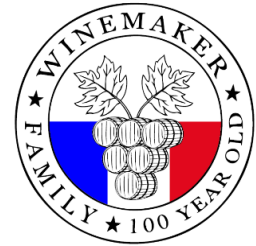


Grape varieties :

100% Viognier

Vintage: 2020

Total SO₂: 95 mg/L



Age of the vines :

From 8 to 25 years old

Geographic situation and type of soil:

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). Some parcels are located on gravelly alluvial terraces brought by the “Aygues River

Farming methods:

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



Methods of vinification :

Direct pressing

Fermentation and ageing in French oak barrels for at least 6 months

Tasting :

Served at 8°C

Appearance: bright yellow with some gold highlights

Nose: bouquet of roasted almonds and ripe apricots with delicate oak hints

Palate: white peach, apricot and vanilla, with a long-lasting aromatic freshness

To be served within 3 years

Wine & Food:

Excellent as an aperitif with goat cheese toasts, this wine will perfectly accompany mussels, a fish in butter and lemon sauce or shellfish in creamy sauce