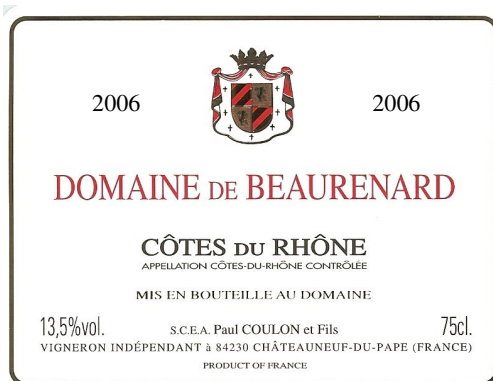




RED COTES DU RHONE 2006



Product : 60.000 bottles



DOMAINE DE BEAURENARD stretched in 1980 over 25 ha grapevine in Rasteau, in Rhone Valley (and at 25 km from our vineyard of Châteauneuf du Pape) where are produced Côtes-du-Rhône Villages Rasteau and this Côtes-du-Rhône.



SOILS and GRAPES VARIETY : These nice siliceous-clayey soils are stony and steep hillsides. The vineyard is cultivated with a lot of care. Most is careful grass covered to control the production (Yields are low 30hl/Ha). A mix dominated by Grenache (70%) for body and structure, combined with the fruit and elegance of Syrah enhanced by touch of Mourvedre and Cinsault (30%).

GRAPES HARVESTS : The bunches are picked and sorted by hand. Only the nice bunches, very ripe, healthy, noble, are chosen.

WINE PRODUCTION : The grapes are destemmed and ferment during 15 to 24 days, with wild yeast. We have chosen to privilege aromas and harmony than too much extraction. Then the wine is clarified and aged during 12 months in vats and a small part in oak foudres before the bottling is accomplished with care at the Estate.

MARKS TASTING :

Eye : Bright ruby colour.

Nose : Expressive, ripe fruit, a touch of spice, and always a hint of mineral soil.

Mouth : A beautiful expression fuitée and round. An already very nice wine to alloy a multitude of different dishes (the simplest to the most original).

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