



COTES-DU-RHONE ROSE 2007



Product: 13 300 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 Rosé.



SOILS and GRAPES VARIETY : These nice siliceous-clayey soils are stony and steep hillsides. Good weather helped produce correct yields (45 hl / ha). Grenache perfectly adapted to this soil has a majority (60%). It is complemented by the Cinsault (30%) for the elegance, finesse, freshness, and 10% Syrah juice from the tank is filled with grapes, which completes the synergy of varietals.

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

WINE PRODUCTION : The grapes were stemmed, crushed and put in vats, like red wine. After a short cuvaison, which varies from 6 to 24 hours (as tanks), so that the juice is in contact with the skins (responsible for the color of the wine), the various tanks are "bled". Then ferment the must at low temperature (19 °) as for white wine in order to maintain the best possible aromatic expression. The bottling is done quickly (5 / 6 months) to trap the fruit and aromas of youth .

MARKS TASTING :

Eye : Nice bright and shiny

Nose : Gooseberry, raspberry, pomegranate, fresh fruit and local.

Mouth: It is an expressive and aromatic rosé. A beautiful freshness that allows a very fine balance in the mouth, and an end to the pleasant minerality