



DOMAINE DE
BEAURENARD

CHATEAUNEUF DU PAPE RED 2007



Product : 100 000 bottles

LE DOMAINE DE BEAURENARD cover 32 ha of grapevine in Châteauneuf-du-Pape cultivate with care by the COULON Family, vinegrowers in Chateauneuf du Pape for 7 generation...



SOILS : This terroir is unique. In particular the large sun-warmed stones diffuse a gentle, providential heat that helps the grapes to mature and their juice to concentrate. Since more 50 years we cultivate the vineyard with a agriculture in an environmentally friendly way (Yield are low : 32 hl/Ha).

GRAPES VARIETY : 70% Grenache, 10% Syrah, 10% Mourvedre, 6% Cinsault et 4% and other AOC varieties.

GRAPES HARVESTS The grape harvest is 100% manual, with selection of the grapes. Each picker is given two buckets and, once the bunches are cut, separates the finest bunches from the damaged or immature grapes.

WINE PRODUCTION They are then destemmed, slightly crushed and placed in a fermentating vat. This steps, combined with long vatting (18 to 31 days), gently extract the maximum amount of phenolic constituents, tannins, anthocyanins and resveratrol which give the wine its structure and colour and also have health-promoting properties. During the 15 months the wine spends in barrels and truncated vats, we continue to refine its structure to achieve balance and harmony

We make highly concentrated wines of great finesse, elegance and minerality. This is the true signature and pedigree of the local soils, which makes Beaurenard wines suited to lengthy ageing. They can also be drunk young, to procure an intense, lush pleasure.

TASTING NOTES :

Eye : Beautiful intense colour with nice reflect.

Nose : Intense, with a good complexity fruit, spices; character...

Mouth : Rich, full body, but also fresh mouth and very soft tannins. Good complexity : fruit (blackberry, cherry, wild berries), fur, elegant spicy, smoke, mineral, ...