



DOMAINE DE
BEAURENARD

CHATEAUNEUF DU PAPE White 2008



Médaille d'Or

Product : 10 000 bottles

HISTORIQUE : This wine is a family speciality, as reflected by a few bottles of the 1929 vintage.

SOILS: A rare product, because white wines only make up seven per cent of the AOC's output. To acquire delicacy, fruit, balance and harmony, it's in preferred sandy, blonde soil, that the Châteauneuf du Pape himself the best. (Yield are low : 35 hl/Ha).



ENCEPAGEMENT : This is a "blanc de blancs", i.e. produced with white grapes only: 30% Clairette, for floral aromas and finesse; 20% Grenache Blanc, for structure and creaminess; 25% Bourboulenc, which provides precious acidity to give a desirably nervy style; 22% Roussane, a highly aromatic variety (apricots especially) and 3% Picpoul and Picardan.

GRAPES HARVESTS : Here at Domaine de Beurenard we harvest entirely by hand, for all the wines we make. Each picker is given two buckets and, once the bunches from the damaged or immature grapes.

WINE PRODUCTION : The grapes are picked and sorted by hand, then pneumatically pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature of 18-20°, which enhances its fruitiness while preventing "technological" aromas. It is then preserved on fine lees for several months before bottling. No malolactic fermentation takes place. The wine is then aged in vats and in barrels (10-20%), following by early bottling (five to six month after the harvest) to capture its fruit and lively personality.

MAKES TASTING :

Eye : Crystalline with tint green-gold.

Nose : White flowers, white peach, pleasant apricot nose is bright with its final minerality.

Mouth : Powerful and fresh attack, no heaviness, balance and purity rare. And always a balance between fruity and floral raised by the final link to the mineral soil unforgettable.