

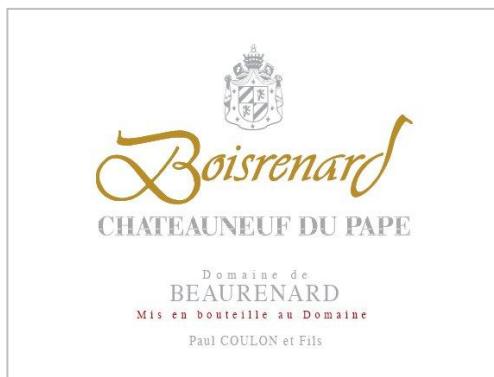


DOMAINE DE BEAURENARD

CHATEAUNEUF DU PAPE BOISRENARD WHITE 2015



Production: 4800 bottles



LE DOMAINE DE BEAURENARD covers 32 ha of vineyards in Châteauneuf-du-Pape cultivated with care by the COULON Family, vinegrowers in Chateauneuf du Pape for 7 generations.... Parcels of old vines 60-100 years in age, planted in soils of great character and complexity, provide the grapes for this wine. Some old bottles (1929, 1934,...) of our vinotheque are there to show we produce white for a very long time.

SOILS: DOMAINE DE BEAURENARD in Châteauneuf du Pape has been a family-run estate for seven generations. A notarial act dated 16 December 1695 mentions « Bois Renard », which over time has become « Beaurenard ». For more than 50 years, we have been cultivating these vineyards in an environmentally friendly way (Yield are low: 19 hl/Ha).



VARIETALS: The old-vine are planted « grapes variety and colour mixed ». Here we find 6 white-grape varieties with a dominant of clairette and roussane, then grenache blanc and bourboulenc, like this a little of picpoul and picardan.

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

WINEMAKING: Pneumatic press to obtain with low pressure, good juice. This juice is fermented directly in barrels. One part is new, one part is “one wine” (like it was made in the past).

AGEING: The ageing during 6 months in oak-barrels ensure a good clarification and roundness of the tannins and so of harmony and balance of the wine before bottling, without filtration, with care at the Estate .

TASTING NOTES:

Eye: Gold green with silver reflections – bright.

Nose: Expressive and fruity nose, also floral with white and yellow peach, apricots with honeysuckle.

Palate: Racy, full and complex, very well balanced with a very nice freshness. Very long with a lingering flavour. Salty and mineral finish.