





DOMAINE DE BEAURENARD CHÂTEAUNEUF-DU-PAPE 2020

VINTAGE

Following a mild, wet winter that replenished groundwater reserves, the season was notable for its precocity. Frost damage from the episode of March 25 was, very fortunately, limited, and in the course of the equally mild and damp spring that ensued, regular applications of tisanes and essential oils effectively protected the crop. Flowering that started in the second week of May confirmed the early nature of the vintage. The plentiful water resources accumulated over winter and the occasional summer showers ensured a progressive and optimum ripening of the grapes.

The harvest was particularly splendid and picking lasted from August 25 to the final days of September.

TERROIR

Châteauneuf-du-Pape is characterized by the diversity of its soils, with a mosaic of plots where different varieties grow together on limestone rock, round pebbles on a clay substrate with varying amounts of iron, and fine sedimentary sand.

GRAPE VARIETIES

A blend of the 13 varieties of the appellation, predominantly Grenache.

WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, long vatting for soft extractions. Matured for 12 months in conical vats, fouries and barrels.

TASTING NOTES

Domaine de Beaurenard's flagship wine is a quintessential blend, reflecting all the diversity of the terroir and the perfect synergy that exists between the soils and the grapes. It offers a supple and refined texture associated with a delicate aromatic palette that is the result of a constant quest for freshness.







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