



# DOMAINE DE BEAURENARD



## Domaine de Beaurenard, Rasteau, Argiles Bleues, , , 2021

AOC Rasteau, Vallée du Rhône, France

### PRESENTATION

Since 1980, Domaine de Beaurenard, property of the Coulon family, has also been cultivating a vineyard on stepped hillsides in the Rasteau appellation. On these sharp terroirs surrounded by vast swathes of woodland and garrigue, biodynamic farming reveals its full expression.

### THE VINTAGE

The 2021 vintage is once again characterized by a very mild winter, leading to early bud bursting, with serious consequences.

Indeed, during the night of April 7 to 8, a terrible episode of spring frost shook France. Temperatures dropped sharply to -4.5°C on our Rasteau vines. The loss of harvest will be significant. Strong fortunately, our practices of soft pruning, late pruning as well as the application of Valerian allowed us to contain the damage.

The season was punctuated by many meticulous treatments. He us had to accompany the vine in its growth this year while keeping the strategic shoots for the 2022 season. The summer was hot, without excessive temperature and with cool nights. A few rains came to punctuate it, leading to a very promising maturation of all our plots.

The harvest took place at the estate from September 7 to October 8, out of 26 harvest days. Although nearly 300mm of rain and thunderstorms marked the period, our grapes reached great maturity. Our old cups once again demonstrated their relevance. With high feet, presenting smaller and more airy bunches, the grapes were less exposed to humidity and its consequences. This allowed us to wait for maturity optimum from each parcel and to pick very healthy grapes, of great quality, throughout the harvest.

### TERROIR

Selection of the best plots, all on hillsides, benches and steep terraces, characterized by a marvelous terroir of "gray to gray-blue marl from the Tortonian (Middle Miocene)", blue clays, which are called locally this wine a lot of depth and minerality. Yields are low since they are 25hl/Ha. The grape varieties adapted to the terroir chosen to produce this Rasteau: 80% Grenache, 20% Syrah.

### IN THE VINEYARD

The grapes are hand-picked and sorted in the vineyard.

### WINEMAKING

Destemming and long vatting -25 to 28 days-, indigenous yeasts, in order to take advantage of the concentration obtained in the vineyard, of its minerality and always with a view to refining the extracted tannins as much as possible. The blue clays always giving denser tannins, the ripening continues during the aging in small oak casks for 15 months, which brings finesse and elegance. Bottling without filtration is carried out with care at the Domaine.

### AGEING

The blue clays always giving denser tannins, the ripening continues during the aging in small oak tuns for 15 months, which brings finesse and elegance. Bottling without filtration is carried out with care at the Domaine.



#### Domaine de Beaurenard

10 Av. Saint-Pierre de Luxembourg, 84230 Châteauneuf-du-Pape  
Tel. 04 90 83 71 79 - [contact@beaurenard.fr](mailto:contact@beaurenard.fr)

[www.beaurenard.fr](http://www.beaurenard.fr)  

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## VARIETALS

grenache 80%, Syrah 20%

## TASTING

An inexhaustible reservoir of mineral elements, Argiles Bleues is a wine of great finesse. A superb marriage of plush, juicy fruit, fine, delicate tannins, and phenomenal minerality.

## REVIEWS AND AWARDS

**Decanter**

91

"Good fresh fruit, this is smooth and approachable. Nice ripeness of fruit and tannin here, teamed with quite forthright acidity. More classically Rasteau than many this year, this has ample fruit and muscle."

**Matt Walls, Decanter**

*Jancis Robinson*  
JancisRobinson.com

16.5

"Violets, floral notes and liquorice stand out on the attractive nose. The palate has very well-judged firm and fine tannins, and lovely concentration of spiced dark fruits, liquorice and crushed blackberry. Very elegant, refined with a textured, ripe and very pure vibrant finish."

**Alistair Cooper, Jancis Robinson**

