



## AOC Beaumes de Venise Rouge 2011

AOC Beaumes de Venise, Vallée du Rhône, France

### LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beaumes de Venise in the southern part of the Rhone valley.

### TERROIR

On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy mollasse.

### IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

### WINEMAKING

We make two red wines at the estate. Terroir wines shaped by the two classic Côtes du Rhône varieties: Grenache and Syrah. We don't follow any winemaking recipe but are constantly searching for the perfect expression of terroir and each vintage's particular characteristics. We don't go for overripe grapes and over-extraction, as we think the wine has to stay refreshing and balanced.

Leaving the wine for 15 days in concrete vats, we try to gently extract the tannins and anthocyanins essential for the wine's structure and colour. The wine doesn't come into any contact with wood during ageing. This way the characteristics of our terroir can fully express themselves.

### VARIETALS

Grenache 75%, Syrah 25%

### SERVING

They are pleasant to drink young. But good ageing wine can be kept from 8 to 10 years.



## TASTING

The nose is complex, delicately spicy with black fruit aromas. The palate has a pleasant roundness with a subtle tannin structure expressing the notes of fruit and spice found in the nose.

## FOOD PAIRINGS

These elegant red wines are excellent with red meats, with stews or even a truffle omelette.

## REVIEWS AND AWARDS

14/20

"Séduisante cuvée dont on apprécie la spontanéité et l'absence totale de notes boisées. Le relief épicé escorte de la framboise à l'eau-de-vie et des touches de mûres sauvages. Les tanins, bien enrobés, cajolent les papilles pour accentuer l'effet plaisir."

Gault&Millau, gaultmillau.fr, 01/10/2012

13.5/20

"Le nez est d'une finesse rare pour un beaumes, autour du fruit rouge frais, la texture de bouche est fine, avec des tannins légers de fondus."

bettane&desseauve, Le Guide des vins de France 2014, 01/09/2013

86/100

"Beautiful deep hue with youthful tints. Pleasant nose recalling black berry fruits with a touch of olive and garrigue. Abundant stuffing on the palate, ripe and relatively melted tannins. The finish is full, fragrant and persistent. Wonderful across the palate."

Gilbert & Gaillard 2014, 01/09/2013

