



DOMAINE DE BEAURENARD



Domaine de Beurenard - Le Boisrenard Red 2020

AOC Châteauneuf-du-Pape, Vallée du Rhône, France

PRESENTATION

Domaine de Beurenard, property of the Coulon family, affirms its singularity within the Châteauneuf-du-Pape appellation through the diversity of its soils, its culture of complanted grape varieties, and its biodynamic farming.

"Le Boisrenard" is made from a selection of old vines where the 13 grape varieties are planted together. A wine of great depth.

THE 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.

IN THE VINEYARD

Selected plots, of mainly old vines of the 13 varieties of the appellation planted together, predominantly Grenache.

WINEMAKING

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, long vatting for soft extractions.

AGEING

Matured for 12 months in conical vats, foudres and barrels.

VARIETALS

Assemblage des 13 cépages de l'appellation, Bourboulenc, Picpoul, Picardan

TASTING

Made from old vines of different varieties growing together, with moderate yields, Boisrenard is characterized by the silky weave of its tannins and its generous fruit. A wine of immense depth.

FOOD PAIRINGS

Rack of lamb roasted with thyme and rosemary.

