

DOMAINE DE BEAURENARD





Domaine de Beaurenard, Châteauneuf-du-Pape, Domaine de Beaurenard, AOC Châteauneuf-du-Pape, Blanc, 2023

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

PRESENTATION

Domaine de Beaurenard, 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.

Historical production, this Châteauneuf-du-Pape is the white "Grand assemblage" from the estate. The harmonious interlacing of its six grape varieties creates an elegant, fresh and saline wine.

THE VINTAGE

A singular year in many respects, 2023 is already showing all the signs of being a great vintage. It perfectly incarnates the rebellious and inventive spirit to which the Coulon family is particularly attached. The winter was dry, and advanced to the sound of secateurs engaged in soft pruning. This method, introduced in 2019, allows each vine to be guided towards the optimal flow of energy contained in its sap, enabling each plant to develop in autonomy and its ability to face up to the violence of the elements.

Spring was also dry. Just a few sporadic showers. But judicious management of the cover crops and the organic matter, which through their cycles attract and conserve water resources, prevented the soils from becoming dehydrated and allowed our thirteen field blend grape varieties to develop in harmony. It was only on 29 May that a storm finally broke, bringing much needed water to each of the parcels, and in its wake the onset of delicate and fruitful flowering.

The remainder of the season passed under alternate clouds and sun. United by their common passion, the estate team combined all their numerous skills to bring the vines to peak form, and the ideal conditions for ripening the fruit.

Nothing if not remarkable, the harvest began at the break of dawn on 29 August, to conclude in glorious sunshine on 10 October.

Now resting quietly in our cellars, the wines are demonstrating profiles of great purity, perfect proportions, and the precision of their terroirs of origin, in the continuity of the infinite quest of the great wines of this noble site.

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

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

WINEMAKING

Long, gentle pressing and co-fermentation.

AGEING

Maturing in stainless steel vats, small foudres and oak barrels for 6 months.



VARIETALS

Assemblage des six cépages blancs de l'appellation, Clairette blanche & Rose, Grenache Blanc & Gris, Bourboulenc, Roussanne, Picpoul & Picardan

TASTING

This wine symbolizes our love for white Châteauneuf-du-Pape. We find delicate floral notes, a fresh and dynamic texture with a salty finish. Just like a walk in our Provençal "Garrigue".

FOOD PAIRINGS

Scallop and leek crumble.

REVIEWS AND AWARDS



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