



DOMAINE DE BEAURENARD



Domaine de Beaurenard, Blanc, 2020

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

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

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 6 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

Langoustine ravioli.

