



# DOMAINE DE BEAURENARD



## Domaine de Beurenard, AOC Rasteau Rouge, 2022

AOC Rasteau, Vallée du Rhône, France

### PRESENTATION

Since 1980, Domaine de Beurenard, 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 2022 vintage is very much in line with the superb, luminous vintages that we experienced in 2017 and 2019. The abundant rain that fell in the autumn of 2021, replenishing the groundwater reserves, was an essential element of its success.

The winter was quite dry, and a strong Mistral wind in the first days of April prevented new episodes of frost. It set the rhythm for what turned out to be a dry and relatively mild winter, with less than 50mm of rainfall between March and May.

The summer was characterized by extreme drought, with temperatures that were certainly high, but not excessive, notably thanks to the cool nights. Thanks to their deep rooting systems, structured soils, and cover crops that limited the amount of evapotranspiration from the soil, the vines were able to continue their growing cycle without incident to produce grapes at perfect maturity.

Harvesting took place in good conditions between August 26 and October 6.

### TERROIR

Well orientated slopes and terraces offer ideal sunshine exposure. The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

### IN THE VINEYARD

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

### WINEMAKING

Co-fermentation, vatting from 18 to 26 days for soft extractions.

### AGEING

Matured for 12 months in vats, and oak foudres.

### VARIETALS

Grenache noir 80%, Syrah 17%, Mourvèdre 3%

**14.5 % VOL.**

### TASTING

Our Rasteau 2022 offers intense aromas of black fruit and blueberries, lifted by a touch of spice. The density and depth of the palate associate fruit and minerality with remarkable persistence.

### FOOD PAIRINGS

Duck breast, red chutney and beetroot.



## REVIEWS AND AWARDS

**Wine Spectator**

90

"There's an alluring prettiness to this solid red, with violet and rose hip high tones overlaying a core of cassis and black raspberry. Both firm and vibrant on the palate, with chalky mineral, iron and cooling river stone notes adding contrast. A smoky incense element plays out on the persistent finish."

**Kristen Bieler, Wine Spectator**

**JAMES SUCKLING.COM**

92

"This is a juicy, well-shaped and vivid Rasteau with aromas of red berries, dried herbs, grilled meat and some rosemary. It's full-bodied with fine, firm tannins. In control, with a delicious center-palate of generous berries and a lively finish with herbs and peppercorns."

**James Suckling**



91

"Le rasteau affiche une belle maturité, une forte densité en bouche, sa finale est encore un peu carrée, il faut l'attendre."

**Le guide des meilleurs vins de France 2023, La Revue du Vin de France**



90

"Contraste saisissant entre des fruits très murs (burlat, cacao, mûre confite) et une bouche certes chaleureuse mais dynamique et tannique, qui revient sur les fruits sentis. Un bon vin qui mérite quelques années de garde pour déployer ses ailes"

**Olivier Bornoef, La Tulipe Rouge 2024**

