



AOC Côtes du Rhône rosé Les Balmes 2024

AOC Côtes du Rhône, Vallée du Rhône, France

A tasty, fresh rosé, it will ideally pairing your aperitifs, but also drink as a gastronomic rosé during a meal.

THE VINTAGE

The 2024 vintage is distinguished by a low volume of harvest but exceptional grape maturity due in particular to a dry summer and the beneficial effects of the Mistral wind.

The climatic conditions also allowed for a long maturation, with cool nights beneficial for the vines and favoring a nice balance between fruicyness and tension. The vineyard team showed resilience and expertise, managing the risks of diseases and consolidating the remarkable quality of this harvest, which began on September 10th.

This highly anticipated vintage should fully express the characteristics of the Beaume de Venise terroir. The first tastings reveal rich and balanced taste sensations.

LOCATION

The Domaine des Bernardins is located in Beaumes de Venise on the southern slope of the Dentelles de Montmirail, in the southern part of the Rhône Valley.

TERROIR

Soils: soft limestones interspersed with sandy marl zones.

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'.

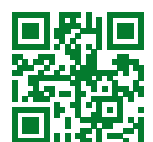
As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing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

WINEMAKING

Our Rosé is a pleasure wine, made from black and gray grenache, and a bit of cinsault. The plots are carefully chosen and the grapes selected for rosé winemaking. After maceration for 12 to 24 hours depending on the vintage, we crush the grapes and work the must to create a wine focused on fruit and freshness.



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION



VARIETALS

Grenache 95%, Cinsault 5%

13.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 30 hl

Yield: 50 hL/ha

Age of vines: 50 years old

SERVING

Serve at 8°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Wine with freshness and a beautiful tawny pink robe.

The nose is expressive of small red fruits in a very southern style. Notes of currant and raspberry.

The light and fruity mouth combines with refreshing citrus aromas.

FOOD PAIRINGS

Aromatic rosé perfect for aperitifs and to accompany a platter of cold cuts, raw vegetables, and summer salads. Its structure allows it to pair beautifully with exotic cuisines (chicken curry, rougail), duck breast, or paella.

REVIEWS AND AWARDS



88/100

"Le Rosé surprend par son intensité de couleur comme par son volume en bouche. Il assume sa puissance et vieillira bien sur quelques années."

Olivier Poussier, La Revue du Vin de France, 01/09/2024

