

Les Hauts de BEAUMIÈRE

Les Hauts de Beaumière - AOP Luberon Red 2025

AOP Luberon, Vallée du Rhône, France

Beaumière, a hamlet in the Lubéron mountains, is renowned for its medicinal plants that soothe ailments. It is a place where the authentic relationship between humans and nature is preserved. The flora of the massif accounts for nearly one third of the flora in France and is home to a wealth of plants that flourish in the mild Mediterranean climate.

PRESENTATION

The fertile Lubéron terroir is composed of clay-limestone soils and is subject to significant temperature variations year-round. This has enabled vines to flourish here since ancient times at an altitude between 200 and 450 metres.

TERROIR

Nature of the soils : clay-limestone on stony subsoil.

WINEMAKING

The grapes are picked in the morning, then stored in vats to ferment for approximately three weeks.

VARIETALS

Grenache noir 70%, Syrah 30%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature : 16°C - 18°C.

TASTING

Deep red colour with ruby hues. Jammy bouquet on red fruit, with a touch of sweet liquorice. Silky and fruity mouthfeel with pleasant grainy tannins.

