



DOMAINE DE BEAURENARD



Domaine de Beaurenard, Boisrenard, White, 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

Selected plots, of mainly old vines of the 13 varieties of the appellation planted together.

WINEMAKING

The grapes are hand-picked and sorted in the vineyard. Long, gentle pressing, co-fermentation in small oak foudres.

AGEING

Matured for 6 months in these same foudres.

VARIETALS

Assemblage des 6 cépages blancs, Dominante Clairette et Roussanne.

TASTING

Intense notes of hazelnut, grilled almond, and brioche for this Boisrenard White 2020. Its freshness and tension in the mouth reveal a distinguished wine with a superbly saline finish.

FOOD PAIRINGS

John Dory roasted with pink pepper and thyme.

