



DOMAINE DE BEAURENARD



Domaine de Beaurenard - Châteauneuf-du-Pape White 2021

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

THE VINTAGE

The 2021 vintage is once again characterized by a very mild winter, leading to early bud bursting, with serious consequences. Indeed, during the night of April 7 to 8, a terrible episode of spring frost shook France. Temperatures dropped sharply to -4.5°C on our Rasteau vines. The loss of harvest will be significant. Strong fortunately, our practices of soft pruning, late pruning as well as the application of Valerian allowed us to contain the damage.

The season was punctuated by many meticulous treatments. He us had to accompany the vine in its growth this year while keeping the strategic shoots for the 2022 season. The summer was hot, without excessive temperature and with cool nights. A few rains came to punctuate it, leading to a very promising maturation of all our plots.

The harvest took place at the estate from September 7 to October 8, out of 26 harvest days. Although nearly 300mm of rain and thunderstorms marked the period, our grapes reached great maturity. Our old cups once again demonstrated their relevance. With high feet, presenting smaller and more airy bunches, the grapes were less exposed to humidity and its consequences. This allowed us to wait for maturity optimum from each parcel and to pick very healthy grapes, of great quality, throughout the harvest.

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.

