



## AOC Beauges de Venise Rouge 2024

AOC Beauges de Venise, Vallée du Rhône, France

Beauges-de-Venise is an elegant wine that develops magnificent aromas of red fruits, fresh pepper and blackcurrant.

### THE VINTAGE

The 2024 vintage is distinguished by a low volume of harvest but an exceptional maturity of the grapes 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' rest and promoting a beautiful balance between fruitiness 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 10. This highly anticipated vintage should fully express the characteristics of the Beauges de Venise terroir.

The first tastings reveal rich and balanced taste sensations.

### LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beauges de Venise in the southern part of the Rhone valley.

### TERROIR

On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy mollasse.

### 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.



AB  
AGRICULTURE BIOLOGIQUE  
EN CONVERSION



**WINEMAKING**

We make two red wines at the estate. Terroir wines shaped by the two classic Côtes du Rhône varieties: Grenache and Syrah. We don't follow any winemaking recipe but are constantly searching for the perfect expression of terroir and each vintage's particular characteristics. We don't go for overripe grapes and over-extraction, as we think the wine has to stay refreshing and balanced.

Leaving the wine for 15 days in concrete vats, we try to gently extract the tannins and anthocyanins essential for the wine's structure and colour. The wine doesn't come into any contact with wood during ageing. This way the characteristics of our terroir can fully express themselves.

**VARIETALS**

Grenache 60%, Syrah 25%, Marsanne 6%, Mourvèdre 5%,  
Grenache blanc 4%

**14 % VOL.**

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

**TECHNICAL DATA**

Production volume: 250 hL

Yield: 38 hL/ha

Age of vines: 50 years old

**SERVING**

They are pleasant to drink young. But good ageing wine can be kept from 8 to 10 years.

**TASTING**

The nose is complex, delicately spicy with black fruit aromas. The palate has a pleasant roundness with a subtle tannin structure expressing the notes of fruit and spice found in the nose.

**FOOD PAIRINGS**

These elegant red wines are excellent with red meat and game, with a stew or even a truffle omelette.

**REVIEWS AND AWARDS****Decanter** 95/100

"This has a lovely nose that combines herbs including bay leaf and oregano with pine needles and sappy damson fruit. It's mouthfilling but not heavy, lifted and fresh. Very drinkable, fresh and detailed with remarkable length. Perfectly balanced and highly recommended. One of their best vintages yet and one of the greatest value wines in the Rhône. Grown on sandy soils, fermented and aged in concrete with no destemming."

Matt Walls, Decanter, 25/11/2025



17/20

"A stunning nose which is so expressive, both red and dark fruits, pepper, clove and herbal notes. The palate is ripe and with good fruit concentration, the herbal notes come through as well as the pepper, clove and meatiness as well. Power and sophistication at the same time. A eucalypt cooling note on the finish gives freshness. Excellent !"

Alistair Cooper, Jancis Robinson, 11/12/2025

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne tradition					750		4		376015592012 3		3376015592012 4	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	12	600	9	5.55	1.33	16	800	29.6	8.2	18 x 31 x 50	180 x 120 x 80	

