



DOMAINE DE BEAURENARD



Domaine de Beaurenard, Rasteau, 2018

AOC Rasteau, 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

Well orientated slopes and terraces offer ideal sunshine exposure. The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

IN THE VINEYARD

The grapes are hand-picked and sorted in the vineyard.

WINEMAKING

Co-fermentation, vatting from 18 to 26 days for soft extractions.

AGEING

Matured for 12 months in vats, and oak foudres.

VARIETALS

Grenache noir 80%, Syrah 17%, Mourvèdre 3%

SERVING

Entre 15°C & 17°C.

TASTING

Our Rasteau offers intense aromas of black fruit and blueberries, lifted by a touch of spice. The density and depth of the palate associate fruit and minerality with remarkable persistence.

FOOD PAIRINGS

Duck breast, red chutney and beetroot.

