



# DOMAINE DE BEAURENARD



## Domaine de Beurenard, Argiles Bleues, AOC Rasteau, Rouge, 2018

AOC Rasteau, Vallée du Rhône, France

### THE VINTAGE

The 2018 vintage was marked by abundant rain that brought welcome relief to the Provençal vegetation that was able to recover after a particularly dry summer in 2017. Combined with high temperatures during the growing season, this humidity resulted in unprecedented levels of mildew in the vines and consequently very low yield.

Fortunately the frequent use of essential oils and plant based tisanes, together with our biodynamic practices and a magnificent autumn, limited the damage and enabled us to bring in superb grapes.

### TERROIR

Selection of the best plots, all on hillsides, benches and steep terraces, characterized by a marvelous terroir of "gray to gray-blue marl from the Tortonian (Middle Miocene)", blue clays, which are called locally this wine a lot of depth and minerality. Yields are low since they are 25hl/Ha. The grape varieties adapted to the terroir chosen to produce this Rasteau: 80% Grenache, 20% Syrah.

### IN THE VINEYARD

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

### WINEMAKING

Destemming and long vatting -25 to 28 days-, indigenous yeasts, in order to take advantage of the concentration obtained in the vineyard, of its minerality and always with a view to refining the extracted tannins as much as possible. The blue clays always giving denser tannins, the ripening continues during the aging in small oak casks for 15 months, which brings finesse and elegance. Bottling without filtration is carried out with care at the Domaine.

### AGEING

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### VARIETALS

grenache 80%, Syrah 20%

### TASTING

An inexhaustible reservoir of mineral elements, Argiles Bleues is a wine of great finesse. A superb marriage of plush, juicy fruit, fine, delicate tannins, and phenomenal minerality.

### FOOD PAIRINGS

Provençal style pork roast.

