

Les Hauts de BEAUMIÈRE



Les Hauts de Beaumière - AOP Luberon Rosé 2024

AOP Luberon, Vallée du Rhône, France

Beaumière, a hamlet in the Lubéron mountains, is renowned for its medicinal plants that soothe ailments. It is a place where the authentic relationship between humans and nature is preserved. The flora of the massif accounts for nearly one third of the flora in France and is home to a wealth of plants that flourish in the mild Mediterranean climate.

PRESENTATION

The fertile Lubéron terroir is composed of clay-limestone soils and is subject to significant temperature variations year-round. This has enabled vines to flourish here since ancient times at an altitude between 200 and 450 metres.

TERROIR

Nature of the soils : clay-limestone on stony subsoil.

WINEMAKING

The grapes are picked in the morning. Direct pressing then fermentation at controlled temperature.

VARIETALS

Grenache noir 80%, Cinsault 10%, Syrah 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature : from 8°C to 10°C.

TASTING

Superb light candy pink colour. Strong aromatic bouquet with aromas of red fruits, raspberries and blackberries. Lively and pleasant mouthfeel, fine and sweet persistence in the mouth.

