



DOMAINE DE BEAURENARD



Domaine de Beurenard, Côtes-du-Rhône, Domaine de Beurenard, AOC Côtes du Rhône, Rouge, 2023

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

Domaine de Beurenard, property of the Coulon family, cultivates a vineyard in the regional Côtes du Rhône appellation using biodynamic methods.

This fresh, supple, and deliciously juicy wine is a great introduction to the world of Domaine de Beurenard.

THE VINTAGE

A singular year in many respects, 2023 is already showing all the signs of being a great vintage. It perfectly incarnates the rebellious and inventive spirit to which the Coulon family is particularly attached. The winter was dry, and advanced to the sound of secateurs engaged in soft pruning. This method, introduced in 2019, allows each vine to be guided towards the optimal flow of energy contained in its sap, enabling each plant to develop in autonomy and its ability to face up to the violence of the elements.

Spring was also dry. Just a few sporadic showers. But judicious management of the cover crops and the organic matter, which through their cycles attract and conserve water resources, prevented the soils from becoming dehydrated and allowed our thirteen field blend grape varieties to develop in harmony. It was only on 29 May that a storm finally broke, bringing much needed water to each of the parcels, and in its wake the onset of delicate and fruitful flowering.

The remainder of the season passed under alternate clouds and sun. United by their common passion, the estate team combined all their numerous skills to bring the vines to peak form, and the ideal conditions for ripening the fruit.

Nothing if not remarkable, the harvest began at the break of dawn on 29 August, to conclude in glorious sunshine on 10 October.

Now resting quietly in our cellars, the wines are demonstrating profiles of great purity, perfect proportions, and the precision of their terroirs of origin, in the continuity of the infinite quest of the great wines of this noble site.

TERROIR

The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

WINEMAKING

Wild yeasts, co-fermentation, temperature control, soft extractions.

AGEING

Short maturing period to preserve the delicacy of the fruit.

VARIETALS

Grenache noir 70%, Syrah 30%

TASTING

This Cotes du Rhône 2023 is full of fresh, juicy red fruit and a refreshing floral note. Its smoothness, freshness and delicacy offer immediate pleasure.

FOOD PAIRINGS

Brioche-style sausage.

