



DOMAINE DE BEURENARD



Domaine de Beurenard, Argiles Bleues, AOC Rasteau, Red, 2019

AOC Rasteau, Vallée du Rhône, France

THE VINTAGE

2019 vintage is in line with the top vintages of the decade. After a nice winter, spring came slowly, where our famous wind "Mistral" helped keep very healthy environments in the vineyard during that important growing season.

The last week of June, Rhône Valley vineyards went through a heat wave with temperatures above 45°C (113°F).

Fortunately, our biodynamic sprays of horn dungs, silicas, chamomiles, nettles and essential oils, combined with the good water reserve of the soils from 2018, helped the vines to continue their growth in great conditions. Thanks to August and September gentle rains we were able to pick beautiful grapes, healthy and balanced.

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.



REVIEWS AND AWARDS

JEB DUNNUCK 93-95

"Les Argiles Bleues is more purple hued and has a primordial bouquet of blue fruits, scorched earth, new leather, lavender, and violets. A serious, full-bodied Rasteau, it stays in the focused, elegant style of the vintage yet packs plenty of muscle on the palate, has loads of structure, and a great finish."

Jeb Dunnuck, Jeb Dunnuck, 10/06/2020

