



AOC Beaumes de Venise Rouge 2012

AOC Beaumes de Venise, Vallée du Rhône, France

Intense red with crimson tints. Aromatic nose of blueberry, redcurrant, mocha and garrigue scents. Suave attack, splendid velvety, rich substance. A powerful wine in a typically southern style with fine pepper and a firm finish with vegetal notes. Patience!

LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beaumes de Venise in the southern part of the Rhone valley.

TERROIR

On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy mollasse.

IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

WINEMAKING

We make two red wines at the estate. Terroir wines shaped by the two classic Côtes du Rhône varieties: Grenache and Syrah. We don't follow any winemaking recipe but are constantly searching for the perfect expression of terroir and each vintage's particular characteristics. We don't go for overripe grapes and over-extraction, as we think the wine has to stay refreshing and balanced.

Leaving the wine for 15 days in concrete vats, we try to gently extract the tannins and anthocyanins essential for the wine's structure and colour. The wine doesn't come into any contact with wood during ageing. This way the characteristics of our terroir can fully express themselves.



VARIETALS

Grenache 75%, Syrah 25%

SERVING

They are pleasant to drink young. But good ageing wine can be kept from 8 to 10 years.

TASTING

The nose is complex, delicately spicy with black fruit aromas. The palate has a pleasant roundness with a subtle tannin structure expressing the notes of fruit and spice found in the nose.

FOOD PAIRINGS

These elegant red wines are excellent with red meat and game, with a stew or even a truffle omelette.

REVIEWS AND AWARDS



14/20

"Noyaux de fruits rouges et bleus, rafle mûre et mûre éraflée, ronces délicates parfument durablement cette cuvée aux accents rustres et sauvages. Des tanins aux humeurs de cuir, un peu macho, laisseront le breuvage s'épanouir d'ici un an !"

Gault & Millau, 01/09/2013



15/20

"Avec une bouche charnue et structurée possède des tanins gras un vin charnel et profond."

Le Guide des Meilleurs Vins de France 2014, La Revue du Vin de France, 20/09/2013



87/100

"Intense red with crimson tints. Aromatic nose of blueberry, redcurrant, mocha and garrigue scents. Suave attack, splendid velvety, rich substance. A powerful wine in a typically southern style with fine pepper and a firm finish with vegetal notes. Patience!"

Gilbert & Gaillard, 01/07/2014



92/100

"Deep and spicy, hoi-sin and smoke on the nose. Full-bodied, rich, intense. A very big wine, loads of fruit and bags of raspberry acidity followed by a surge of tannin. Essentially balanced despite its whopping footprint. Finishes dry. Almost unreasonable levels of intensity, but not overdone. Buy, forget about and open in 10 years you'll be rewarded. 2019 to 2026"

Matt Walls, Tim Atkin, 20/03/2014

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
bourgogne tradition					75 cl		4		376015592012 3		3376015592012 4	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)	
EPAL	12	540	5	9	1.33	16	720	29.6	8.2	L34.5 x I 25.8 x H 29.5	L 120 x I 80 x H 162	

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