



DOMAINE DE BEAURENARD

Domaine de Beurenard, AOC Rasteau, Rouge, 2023

AOC Rasteau, Vallée du Rhône, France

Brut de cuve



PRESENTATION

Since 1980, Domaine de Beurenard, property of the Coulon family, has also been cultivating a vineyard on stepped hillsides in the Rasteau appellation. On these sharp terroirs surrounded by vast swathes of woodland and garrigue, biodynamic farming reveals its full expression.

TERROIR

Well orientated slopes and terraces offer ideal sunshine exposure. The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

IN THE VINEYARD

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

WINEMAKING

Co-fermentation, vatting from 18 to 26 days for soft extractions.

AGEING

Matured for 12 months in vats, and oak foudres.

VARIETALS

Grenache noir 80%, Syrah 17%, Mourvèdre 3%

TASTING

Our Rasteau 2023 offers intense aromas of black fruit and blueberries, lifted by a touch of spice. The density and depth of the palate associate fruit and minerality with remarkable persistence.

FOOD PAIRINGS

Duck breast, red chutney and beetroot.

