

# France-Southern Rhone



## *Domaine de Beaurenard Châteauneuf Du Pape White*

In the 14th century, during their stays in Avignon, the popes – and especially Pope John XXII – built a papal castle in Châteauneuf-du-Pape. Impressed by the area's exceptional soils, they established vineyards on the slopes surrounding the château and were instrumental in promoting the local wine's reputation around the world.

Domaine de Beaurenard in Châteauneuf-du-Pape has been a family-run estate for seven generations. A notarial act dated 16 December 1695 mentions "Bois Renard," which over time has become "Beaurenard."

The terroir of Châteauneuf-du-Pape is unique. In particular the large sun-warmed stones diffuse a gentle, providential heat that helps the grapes to mature and their juice to concentrate.

The Domaine is home to the "Symphony of 13 varieties" typical of this AOC, which provide aromatic complexity, strength and balance.

For the red wines, four varieties dominate: Grenache, Syrah, Mourvèdre and Cinsault, supplemented by Counoise, Muscardin, Terret and, Vaccarèse.

The whites are made from white-grape vines: Clairette, Roussane, Bourboulenc, Grenache Blanc, Picardan and Picpoul. The vines are 45 years old on average, and their yield in Châteauneuf is 25-35 hl/ha.

The Rasteau vines are planted in clay-chalk soil with a blue-clay subsoil, on slopes and full south-facing terraces. Yields are low: 30-42 hl/ha

### ***Varietals:***

30% Clairette, 20% Grenache Blanc, 25% Bourboulenc, 22% Roussane and three per cent Picpoul and Picardan.

### ***Wine Description:***

The wine is expressive and well-balanced. A bouquet of floral and exotic fruit aromas, with a mineral streak.

On the palate, the same aromas of white flowers (hawthorn, acacia), fruity (pineapple and nice juicy locally-grown pears), a hint of aniseed, and appealing minerality courtesy of our fine soils. Ample mouthfeel and very well-balanced; hugely enjoyable when young, but can also be aged for a few years and really wow the buffs.

### ***Vignification Process:***

The grapes are picked and sorted by hand, then pneumatically pressed to extract their juice at low pressure. The juice is then fermented at a controlled temperature of 18-20°C, which enhances its fruitiness while preventing "technological" aromas. It is then preserved on fine lees for several months before bottling. No malolactic fermentation takes place.

The wine is then aged in vats and in barrels (10-20%), following by early bottling (five to six months after the harvest) to capture its fruit and lively personality.

### ***Food Pairing:***

Roast lobster, fish

