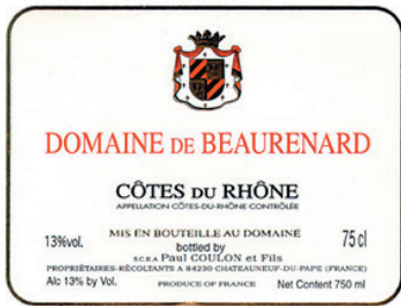


# France-Southern Rhone



## *Domaine de Beurenard Cotes Du Rhone Red*

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 Beurenard 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 “Beurenard.”

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:***

A mix dominated by Grenache for body and structure, combined with the fruit and elegance of Syrah enhanced by a touch of Mourvèdre and Cinsault.

75% Grenache and 25% Syrah, and most are 45-year-old vines.

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

The Côtes-du-Rhône Red 2004 is very fruity. Full-bodied and nicely rounded, with lovely ripe fruit aromas, giving a meaty, easy-drinking wine. A great match for a host of dishes, both simple and original.

The Côtes-du-Rhône Red 2003 is typical of the vintage. Full-bodied and nicely rounded, with lovely ripe fruit aromas, giving a meaty, easy-drinking wine. A great match for a host of dishes, both simple and original.

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

Vinification is tailored to produce supple, aromatic wines that are delicious drunk young but still have good “bearing”. Half of the wines are decanted into older casks for malolactic fermentation and 8 to 10 months of aging, racked two times, and then assembled with the wines aged in tank before bottling without fining or filtration.

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

Pizza, Barbecue.

