

France-Southern Rhone



Domaine de Beurenard Rasteau Cotes Du Rhone Villages 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:

80% Grenache, 20% Syrah.

Wine Description:

This highly concentrated wine, made from vines planted on the best slopes and terraces of the famous Rasteau soils, has an appealingly strong personality. Besides aromas of very ripe fruit, it is generally laced with notes of spice and garrigue scrubland scents specific to this terroir. Appealing tannic structure, a rounded body, rich and powerful...this is the Beurenard's typically strong character.

Vignification Process:

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:

Rabbit, mushrooms, T-bones with fries.

