

France-Southern Rhone



Domaine de Beurenard Châteauneuf Du Pape Boisrenard 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:

These old parcels, in which different varieties are planted together, embody the symphony of 13 varieties, though Grenache predominates.

Wine Description:

Inky blackish-purple color. Violets and chocolate covered cherries, malt and Twizzlers. Huge mouthfeel, coats and stays with you for a full minute. Amazing potential.

Vignification Process:

Parcels of old vines 60-100 years in age, planted in soils of great character and complexity, provide the grapes for this wine. They are picked when fully mature and meticulously sorted by hand to further enhance concentration.

Yields are very low: 15-20 hectoliters/hectare. The Boisrenard undergoes lengthy vatting and is aged in an entirely traditional way: no filtration or fining, then 18 months' ageing in oak barrels, bottling, and a spell of rest in our underground cellars

Food Pairing:

Lobster, sea scallops with cream salsa.

