



# Domaine de BEAURENARD

## DOMAINE DE BEAURENARD RASTEAU 2017

### MILLÉSIME

After a particularly cold January that allowed the sap to descend completely and the vines to rest thoroughly, 2017 experienced many different weather conditions in the course of the growing cycle. This caused a high incidence of poor fruit set, particularly in the highly sensitive Grenache, resulting in low yields.

But frequent applications of healing biodynamic preparations maintained the clusters in excellent condition, ensuring a healthy crop.

### 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.

### GRAPE VARIETIES

Grenache **80%** • Syrah **17%** • Mourvèdre **3%**

### WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, vatting from 18 to 26 days for soft extractions. Matured for 12 months in vats, and oak foudres.

### TASTING NOTES

Beautifully deep in color, Rasteau 2017 offers a superbly fresh nose with notes of garrigue and wild blueberries. This combination of fruit and spice is mirrored in the mouth, with notes of wild raspberry, rosemary and thyme.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION