



Domaine de
BEAURENARD

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CÔTES DU RHÔNE 2020



VINTAGE

Following a mild, wet winter that replenished groundwater reserves, the season was notable for its precocity. Frost damage from the episode of March 25 was, very fortunately, limited, and in the course of the equally mild and damp spring that ensued, regular applications of tisanes and essential oils effectively protected the crop. Flowering that started in the second week of May confirmed the early nature of the vintage. The plentiful water resources accumulated over winter and the occasional summer showers ensured a progressive and optimum ripening of the grapes.

The harvest was particularly splendid and picking lasted from August 25 to the final days of September.

TERROIR

The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

GRAPE VARIETIES

Grenache **70%** • Syrah **30%**

WINEMAKING AND MATURING

Wild yeasts, co-fermentation, temperature control, soft extractions and a short maturing period to preserve the delicacy of the fruit.

TASTING NOTES

This Côtes du Rhône 2020 is full of fresh, juicy red fruit and a refreshing floral note. Its smoothness, freshness and delicacy offer immediate pleasure.



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