



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

CONFIDENCE

W H I T E

Intense golden colour. Nose of mango and pear evolving towards a white chocolate flavor.

It is full and tasty on the palate dominated by iodine aromas and a salty finish.

Confidence is a wine with a good length which is lifted by an unexpected freshness.

Enjoy with fried liver, veal sweetbread, lobster with butter, langoustines, sol and scallop.

Serve at 10-12°C.

2-3 years of cellaring.



GRAPE VARIETIES :

95% Grenache Blanc Clos François

3% Viognier Clos Réussite

2% Roussanne Clos Lucie

SOIL :

Chalky clay, Villafranchien, Pebbles in the sector of southern Costieres Franquevaux.

CULTURE :

Organic farming

VINIFICATION :

Temperature around 18°C.

Vinification in oak barrel (450 L) for 3 weeks.

AGING :

3 months on lees in tank.

QUANTITY :

5 000 Bottles.

AWARDS AND PRESS:

Vintage 2018 :

1* star at 2020 Guide Hachette des Vins

Vintage 2017 :

Gold Medal at Mondial of the Grenache

Vintage 2014 :

Gold Medal at Mondial of the Grenache

Vintage 2013 :

Silver Medal at Mondial of the Grenache

