



CHATEAU BEAUBOIS

I G P O C

DUOS DE BEAUBOIS

R O S E

Brilliant pale pink with magenta reflections.

Nose of spices, fresh fruits and raspberry.

On the palate, notes of rose, pomelo and raspberry. The finish is silky, greedy and long.

Enjoy as aperitif, with buffet, fish and cheese.

Serve chilled at 8-10°C.

2 years of cellaring.



GRAPE VARIETIES:

50% Cinsault Clos Pierre

50% Syrah Clos Lucie

SOIL :

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

CULTURE:

Organic farming (Ecocert)

VINIFICATION :

Fermentation temperature 16°C

AGING:

2 months on lees in tank.

QUANTITY :

7 000 Bottles.

AWARDS AND PRESS:

Vintage 2018 :

Selected by German Magazine Wein + Markt

Vintage 2016 :

14/20 Guide Bettane + Desseuve

