



CHATEAU BEAUBOIS

I G P O C

# DUOS DE BEAUBOIS

W H I T E

Shining gold color with green reflections.

Nose of citrus and green lemon notes.

In the mouth, flinty mineral notes and also notes of apricot and peach. The smooth finish is refreshing.

Enjoy as aperitif, with buffet, fish, vegetable and cheese.

Serve chilled at 8-10°C.

2 years of cellaring.



GRAPE VARIETIES :

50% Viognier Clos la Réussite

50% Vermentino Clos Pierre

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:

10 000 Bouteilles.

AWARDS AND PRESS:

**Vintage 2016 :**

**14.5/20 Bettane + Desseuve Guide**

