



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

IDOLE

R E D



Deep red, purple. Originality, freshness and concentration.

The very balsamic nose evokes the aromas of Raspberry jam, nutmeg and cloves.

On the palate, cocoa and coffee bean dominate then blackberry, blackcurrant, blueberry and truffle. Smooth and fresh in the mouth and a very fine finish. Rich and robust wine.

A fabulous combination of elegance and concentration. This ambitious cuvée sublime the particular terroir of Beaubois.

Serve at 18 °C.

15 years of cellaring.



GRAPE VARIETIES:

30% Syrah Clos Cabane et Fanny

30% Grenache Clos François

15% Mourvèdre Clos du Parc

15% Marselan Clos Réussite

10% Cinsault Clos Pierre

SOIL :

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

CULTURE :

Organic and Biodynamic farming.

VINIFICATION :

Vatting separately of each plot.

Traditional vinification, pump over and 1 rack and return.

Fermentation temperature around 29°C.

22 days of maceration.

AGING:

Aging in oak barrel

15 months in double size oak barrel (450 L); very fine and light toast (Allier)

100% new barrel Three months in tank before bottling

Blending after aging

QUANTITY :

1 000 Bottles (Limited series).

AWARDS AND PRESS :

Vintage 2017 : 16.5/20 by Jancis Robinson

92/100 by Jeb Dunnuck

16/20 by Guide Bettane & Desseauve 2020

90/100 at Decanter World Wine Awards

Vintage 2015 : Favorite choice for Guide Bettane & Desseauve 2019

90/100 by Andreas Larsson for Tasted 100% Blind