



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

ELEGANCE

R E D

Deep colour with purple reflections.
Nose of red and black fruits, spices and leather.
The mouthfeel is silky-smooth with a nice presence of soft, round tannins and aromas of red fruits.
A rich and elegant wine which can be pair with red meat, game and cheese.
Serve at 17-19°C. 5 to 6 years of cellaring.



GRAPE VARIETIES:

80 % Syrah Clos François
20 % Grenache Clos Réussite

SOIL:

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

CULTURE:

Organic and Biodynamic farming

VINIFICATION :

Traditional, pump over, rack and return.
Fermentation temperature 29°C.
15 days of maceration.

AGING:

12 months in tank.

QUANTITY :

50 000 Bottles.

AWARDS AND PRESS:

Vintage 2020 : Silver medal at Orange Wine Competition

Vintage 2019 : Gold medal at Sakura Japan Women's Award
16/20 by Jancis Robinson
88/100 by magazine WINE ENTHUSIAST
Silver medal at Orange Wine Competition

Vintage 2018 : 90/100 by Jeb Dunnuck
16/20 by Jancis Robinson
90/100 by Andreas Larsson for Tasted 100% blind
Gold medal at Sakura Japan Women's Award
Gold medal at Orange Wine Competition
Gold medal at Challenge Millésime Bio

Vintage 2017 : Gold medal at Macon Wine Competition
Silver medal at Orange Wine Competition

