



CHATEAU BEAUBOIS

I G P P A Y S D ' O C

DUOS DE BEAUBOIS

R E D



Shining color with ruby reflections.

Nose of spices and flower notes; coriander, white pepper and a touch of balsamic.

In the mouth, mentholated, peppery and acidulous (recurrent) notes. The finish is greedy and totally juicy.

Enjoy throughout the meal with buffets, fish, grilled meat and cheese.

Serve at 14-15°C.

5 years of cellaring.



GRAPE VARIETIES:

50 % Marselan clos du Réussite

50 % Mourvèdre Clos du Parc

SOIL :

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

CULTURE :

Organic and Biodynamic farming.

VINIFICATION :

Traditional, pump over.

Fermentation temperature 29°C.

10 days of maceration.

AGING:

4 months in tank.

QUANTITY:

15 000 Bottles.

AWARDS AND PRESS:

Vintage 2018 : Selected by German Magazine Wein + Markt

Vintage 2017 : 15.5/20 by Guide Bettane & Desseauve « vin à moins de 7€ »

Vintage 2015 : 15.5/20 by Guide Bettane & Desseauve 2018 favorite Choice

Vintage 2014 : Selected by German Magazine Meiningers Weinwirtschaft