



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

# CONFIDENCE

W H I T E



Intense golden colour. Nose of mango and pear evolving towards a white chocolate flavor.  
It is full and tasty on the palate dominated by iodine aromas and a salty finish. Confidence is a wine with a good length which is lifted by an unexpected freshness.  
Enjoy with fried liver, veal sweetbread, lobster with butter, langoustines, sol and scallop.  
Serve at 10-12°C. 2-3 years of cellaring.



#### GRAPE VARIETIES :

95% Grenache Blanc Clos François  
3% Viognier Clos Réussite  
2% Roussanne Clos Lucie

#### SOIL :

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

#### CULTURE :

Organic and Biodynamic farming

#### VINIFICATION :

Temperature around 18°C.  
Vinification in oak barrel (450 L) for 3 weeks.

#### AGING :

3 months on lees in tank.

#### QUANTITY :

5 000 Bottles.

#### AWARDS AND PRESS:

**Millésime 2020** : 90-92/100 by Jeb Dunnuck

**Millésime 2019** : 3 star & a heart stroke at « 1001 Dégustations 2021 »

**Millésime 2018** : 1\* star at Guide Hachette des Vins 2020