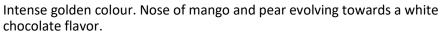


CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

CONFIDENCE

WHITE



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

