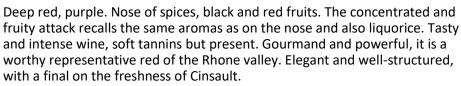


CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

DENIM BY BEAUBOIS

RED



To taste after some time of opening with meats and cheeses.

Serve at 16 to 18°C. 10 years of cellaring.









GRAPE VARIETIES:

50 % Syrah

30 % Grenache

20 % Cinsault

SOIL

Cailloutis villafranchiens. Gress on South Costières de Nîmes Franquevaux.

CULTURE:

Organic and biodynamic faming

VINIFICATION:

Traditional, pump over. Fermentation temperature 29°C. 18 days of maceration

AGING:

12 in double oak barrel (450 L) for 50% of the volume. 3 months in tank before bottled

QUANTITY:

10 000 Bottles.

NIMES ET LE DENIM

The label was printed on real fabric, it is a nod to the famous Nîmes fabric that gave birth to Denim Jean

AWARDS AND PRESS:

Vintage 2020: 2 Stars & a favorite by the guide Hachette 2023

90/100 by Andreas Larsson TASTED

90/100 by James Suckling

Vintage 2019: Silver Medal at Challenge Millésime Bio 2022

88/100 by jeb Dunnuck

Vintage 2018: 90/100 by Andreas Larsson for Tasted 100% blind

16/20 by Jancis Robinson

Silver medal by challenge Millésime Bio 2021 88/100 by the magazine Wine Enthusiast

Vintage 2017: 90/100 by Andreas Larsson for Tasted 100% blind

