



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

ELEGANCE

W H I T E



Light golden yellow with straw-colored reflections.

Complex and intense nose of kumquat, verbena and bergamot. Fresh and full-bodied on the palate, delights with aromas of pear and paprika, perfectly balanced by flavors of citrus, and a salty finish.

A white wine with character, enjoy as aperitif, with white meat, fish in spicy sauce, Asiatic food and cheese.

Serve at 10-12°C. 3 years of cellaring.



GRAPE VARIETIES :

Viognier Clos Réussite

Roussanne Clos Réussite

SOIL:

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

CULTURE:

Organic and Biodynamic farming

VINIFICATION:

Harvest by hand and traditional vinification in tank at 17°C

AGING:

3 months on lees in tank with stirring.

QUANTITY:

15 000 Bottles.

AWARDS AND PRESS:

Vintage 2021: Golden Medal at Challenge Millesime Bio 2022
89/100 by James Suckling

Vintage 2020: 90/100 by Jeb Dunnock
15.5/20 by Jancis Robinson
Silver medal at Orange Wine Competition

Vintage 2019: 15/20 by Jancis Robinson
89/100 by Andreas Larsson for Tasted 100%Blind

Vintage 2018: Gold Medal at World Competition Brussels
Silver Medal at Sakura Japan Women's Award
Silver Medal at Macon Wine Competition

Vintage 2017: Gold medal at the General Agricultural Competition in Paris