



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

ELEGANCE

RED

Deep colour with purple reflections.

Nose of red and black fruits, spices and leather.

The mouthfeel is silky-smooth with a nice presence of soft, round tannins and aromas of red fruits.

A rich and elegant wine which can be pair with red meat, game and cheese.

Serve at 17-19°C. 5 to 6 years of cellaring.



GRAPE VARIETIES :

80 % Syrah Clos François

20 % Grenache Clos Réussite

SOIL:

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

CULTURE:

Organic and Biodynamic farming

VINIFICATION:

Traditional, pump over, rack and return.

Fermentation temperature 29°C. 15 days of maceration.

AGING:

12 months in tank.

QUANTITY:

50 000 Bottles.

AWARDS AND PRESS:

Vintage 2021: Gold Medal at Concours General Agricole 2022
Silver medal at Orange Wine Competition
89/100 par James Suckling

Vintage 2020: Silver medal at Orange Wine Competition

Vintage 2019: Gold medal at Sakura Japan Women's Award
16/20 by Jancis Robinson
88/100 by magazine WINE ENTHUSIAST
Silver medal at Orange Wine Competition

Vintage 2018: 90/100 by Jeb Dunnuck
16/20 by Jancis Robinson
90/100 by Andreas Larsson for Tasted 100% blind
Gold medal at Sakura Japan Women's Award
Gold medal at Orange Wine Competition
Gold medal at Challenge Millesime Bio

