



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

# ELEGANCE

ROSE

Pale pink with magenta reflections.

Greedy nose with aromas of raspberry, pear and lemon sorbet, which are lifted by a slightly acidic note of redcurrant and blackcurrant.

It is rich, tasty and full on the palate with a salty finish.

An ambitious and complex rose wine with fruity and spicy character.

Enjoy with truffade, fish in butter or cream sauce, and all kinds of cheese.

Serve at 10°C.

2 years of cellaring



GRAPE VARIETIES :

60 % Syrah Clos Pierre

20% Grenache Clos François

20% Cinsault Clos Canal

SOIL :

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

CULTURE:

Organic and biodynamic farming

VINIFICATION:

100% direct pressing. Traditional vinification in tank at 16°C.

AGING:

3 months on lees in tank with stirring.

QUANTITY:

10 000 Bottles.

AWARDS AND PRESS:

**First wine from Costières de Nîmes to receive 3 stars in the guide Hachette since its creation.**

**Vintage 2021:** Silver medal at Challenge Millésime Bio 2022  
88/100 By James Suckling

**Vintage 2020:** Double Gold medal at Sakura Japan Women's Award  
16/20 by Jancis Robinson  
90/100 by Jeb Dunnock  
90/100 at Decanter World Wine Awards  
Silver medal at Orange Wine Competition

**Vintage 2019:** Gold medal at Sakura Japan Women's Award  
Gold medal at Orange Wine Competition  
Bronze Medal at Decanter World Wine Awards  
90/100 Decanter magazine

