



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

HARMONIE

RED



Dark purple color.

Nose of blackberry, black and red fruits, spices and underbrush.

The frank and fruity attack recalls the same aromas as on the nose and also liquorice, tobacco, grass forest and truffle.

Tannins are present in the mouth but silky. A good harmony between the wine and the oak. An elegant and structured wine.

Pairs with red meat, duck, game, spicy food and cheese.

Serve at 18°C.

10 years of cellaring.



GRAPE VARIETIES:

60% Syrah Clos Cabane – Clos Fanny

30% Grenache Clos François

10% Mourvèdre Clos du Parc

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. 18 days of maceration.

AGING:

12 months in double size barrel (450 L), 1/2 new, 1/2 one vintage

Three months in tank before bottling.

QUANTITY:

5 000 Bottles.

AWARDS AND PRESS

Vintage 2020: Gold medal at Amphore Organic Wine Competition

90/100 by Andreas Larsson TASTED

90/100 by James Suckling

16/20 by Jancis Robinson

Vintage 2017 : 16/20 by Jancis Robinson

Vintage 2016 : 15/20 Guide Bettane & Desseauve

Vintage 2015: Gold medal at Amphore Organic Wine Competition