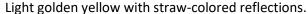


CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

ELEGANCE

WHITE



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 mean, 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 2022: Golden Medal at Sakura Japan Women's Award

Vintage 2021: Golden Medal at Challenge Millesime Bio 2022

89/100 by James Suckling

Vintage 2020: 90/100 by Jeb Dunnuck

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

