



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.

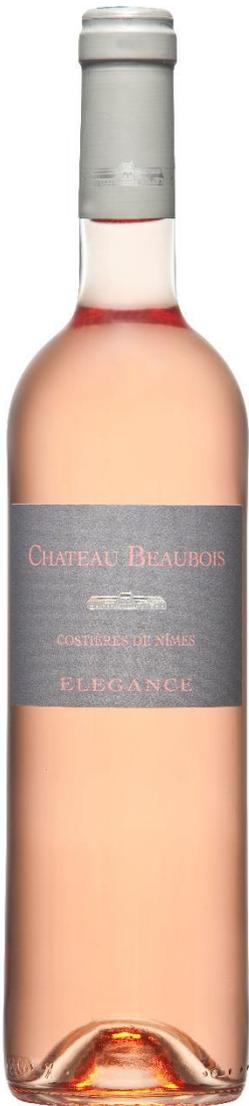
It is rich, tasty and full on the palate with a salty finish.

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:

Vintage 2022: Silver medal at Challenge Millésime Bio 2023

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 Dunnuck
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