



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

CONFIDENCE

WHITE



Intense golden colour. Nose of mango and pear evolving towards a white chocolate flavor.

It is full and tasty on the palate dominated by iodine aromas and a salty finish. Confidence is a wine with a good length which is lifted by an unexpected freshness.

Enjoy with fried liver, veal sweetbread, lobster with butter, langoustines, sol and scallop.

Serve at 10-12°C. 2-3 years of cellaring.



GRAPE VARIETIES :

95% Grenache Blanc Clos François

3% Viognier Clos Réussite

2% Roussanne Clos Lucie

SOIL:

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

CULTURE:

Organic and Biodynamic farming

VINIFICATION:

Temperature around 18°C.

Vinification in oak barrel (450 L) for 3 weeks.

AGING:

3 months on lees in tank.

QUANTITY:

5 000 Bottles.

AWARDS AND PRESS:

Vintage 2021: Gold medal at Grenache of the world 2022

92/100 by Andreas Larsson TASTED

91/100 By Jeb DUNNUCK

17/20 by Jancis Robinson

Vintage 2020: 90-92/100 by Jeb Dunnuck

Vintage 2019: 3 star & “coup de cœur » at 1001 Dégustations 2021

Vintage 2018 : 1* star at Guide Hachette des Vins 2020