



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

CONFIDENCE

RED



Dark garnet-red with purple reflections.

Nose of white pepper, cherry and raspberry, floral notes and spices. With aeration the wine gains some notes of mocha and black fruits.

The tannins are powerful and well-structured.

On the palate, anise and liquorice stick while keeping always notes of red fruits.

Confidence is a powerful wine glorifying the Grenache grape. It remains fresh and elegant.

Pairs well with lamb, beef, red and white meat in sauce and cheese.

Serve at 16-17°C. Cellaring 7-10 years.



GRAPE VARIETIES :

90 % Grenache Clos François Clos Pierre

10 % Syrah Fanny et Clos Cabane

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:

11 months in tank.

QUANTITY:

20 000 Bottles.

AWARDS AND PRESS :

Vintage 2020: Gold Medal at Grenache of the world 2022
91/100 By Jeb DUNNUCK
17/20 by Jancis Robinson

Vintage 2019: 4 stars and a favorite at 1001 Dégustations sélection 2022

Vintage 2018: Gold medal at Grenache of the world
90/100 by Jeb Dunnuck
2 stars at « 1001 Dégustations 2021 »

Vintage 2017: 88/100 by Andreas Larsson for Tasted 100% blind

Vintage 2016 : 1* star at Guide Hachette des vins 2019