



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

EXPRESSION

WHITE

Yellow with a silver iridescence.

Nose of white flower and lemon.

A refreshing and acidulous mouthfeel with notes of citrus and white pepper with a salty finish.

A fresh and crisp wine, enjoy as aperitif wine, with fish, shellfish and cheese.

Serve chilled at 8°C.

2 years of cellaring.



GRAPE VARIETIES :

40 % Roussanne Clos Réussite

40 % Grenache Blanc Clos François

10% Viognier Clos Réussite

10% Rolle Clos du Bois

SOIL:

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

CULTURE:

Organic and biodynamic farming

VINIFICATION:

Harvest by hand and traditional vinification in tank at 16°C.

ELEVAGE:

3 months in tank.

QUANTITE:

50 000 Bottles.

AWARDS AND PRESS:

Vintage 2022: Gold Medal at Orange Wine competition

Vintage 2021: Best of Class at International Women's Wine Compet. (96pt)

Vintage 2020: 15/20 by Jancis Robinson

88/100 by Jeb Dunnuck

Gold medal By International Organic Wine Award (92 pt.)

Vintage 2019: Gold medal at Orange Wine Competition

89/100 by the magazine WINE ENTHUSIAST

Silver medal at Sakura Japan Women's Award

silver Medal at General Agricultural Competition of Paris

Vintage 2018: Gold Medal at Sakura Japan Women's Award

Vintage 2017: Gold Medal at Challenge Millésime Bio

Silver medal at Macon Wine Competition

