



CHATEAU BEAUBOIS

IGP PAYS D'OC

DUOS DE BEAUBOIS

WHITE



Shining gold color with green reflections.

Nose of citrus and green lemon notes.

In the mouth, flinty mineral notes and also notes of apricot and peach. The smooth finish is refreshing.

Enjoy as aperitif, with buffet, fish, vegetable and cheese.

Serve chilled at 8-10°C.

2 years of cellaring.



GRAPE VARIETIES :

50% Viognier Clos la Réussite

50% Rolle Clos Pierre

SOIL:

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

CULTURE:

Organic and Biodynamic farming

VINIFICATION :

Fermentation temperature 16°C

AGING:

2 months on lees in tank.

QUANTITY:

10 000 Bottles

AWARDS AND PRESS:

Vintage 2016 : 14,5/20 Guide Bettane + Desseuve 2018