



CHATEAU BEAUBOIS

CÔSTIERES DE NÎMES

EXPRESSION

RED

Intense purplish colour.
Pleasant nose of blackcurrant, blackberry, liquorice.

On the palate, the wine has soft tannins with aromas of red fruits, liquorice, flower and spices.

A tasty and supple wine which could be served throughout the meal, with vegetables, meat and cheese.

Serve at 16-18°C.

2-5 years of cellaring.



GRAPE VARIETIES :

70% Syrah Clos Terme

30% Grenache Clos Réussite

10% Marselan

SOIL:

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

CULTURE:

Organic and biodynamic farming

VINIFICATION:

Traditional, pump over, rack and return.

Fermentation temperature 28°C.

12 days of maceration.

AGING:

10 months in tank.

QUANTITY:

120 000 Bottles.

AWARDS AND PRESS:

Vintage 2020: 3* and 1♥ at 1001 Dégustations sélection 2022
89/100 by the Magazine WINE ENTHUSIAST

Vintage 2019 : 16/20 by Jancis Robinson
88/100 by Jeb Dunnuck
87/100 by the magazin WINE ENTHUSIAST
3* at « 1001 Dégustations sélection 2021 »
Gold medal at International Organic Wine Award (92 pt.)

Vintage 2018 : Silver medal at Sakura Japan Women's Award
Silver medal at Orange Wine competition

Vintage 2017 : Silver Medal at Competition Général Agricole Paris
Silver medal at Mâcon Wine competition

