

Beaulieu

« Wine for ageing
fruity and
pleasing »



- IGP Coteaux de l'Ardèche
- Soils:
 - Bois Reydon – Cabernet-Sauvignon:
altitude 135; sol Montmorillonite clay + 15% limestone
 - Rouvière Boissy:
on a hillside, from 136m to 153m in altitude;
soil >50% decomposing limestone + Illite clay
 - Brugeas:
on a hillside, from 139m to 161m in altitude;
soil Montmorillonite clay + 5% limestone
- 55 % Cabernet-Sauvignon, 25 % Grenache, 15 % Merlot, 5 % Cinsault
- Culture organic and biodynamic
- Naturally low yield: 35 hl/ha
- Vinification: in concrete tank and conical stainless steel tank
- Extremely long fermentation: 6 to 8 weeks
- Yeast: indigenous (naturally present on the grape)
- Ageing: depending on the vintage, 18 months in average, 50% in Burgundy barrels of 228 l. and 50% in big barrels of 500l.
- Unfined and non-filtered
- Annual production: 40,000 bottles and 500 magnums

Tasting:
Dark purple, ruby colour
Expressive and rich nose allying berries, spices and guarrigue
Body: freshness, generosity with delicate tannins and a finale on the fruit, long lasting
A wine for long keeping