



SAISONS DE BEAUCHENE AOC GIGONDAS

Gigondas vineyards lay at the bottom of the **Dentelles de Montmirail**, east of the Rhone river. Their history traces back to **the Romans**, who took advantage of the mediterranean weather and of the red clay soil.

THE AOC The Gigondas "appellation d'origine" was requested as early as 1924, but was not granted until 1971. Gigondas wines are powerful and generous, robust and well-balanced.

THE FAMILY The Bernard family has lived in Orange since the 17th century. Originally « mesnagers » or tenant farmers, the Bernards were to profit from the social upheavals of the French Revolution, buying their first vineyard soon after the conflict in 1794. This vineyard is still present nowadays. Since 1971, Michel Bernard runs, with his wife Dominique, the vineyard which they have developed since and in 2004, their eldest daughter joined the board.

THE VINEYARD Single Vineyard owned by Domaine Saint-Francois-Xavier.

SOILS Stony red clay alluvium on the slopes and wide terraces.



WINEMAKING Longer fermentation (3 weeks) to extract more color and intense fruit. Each grape is vinified and blended together in the spring. Ageing in stainless tank for a few month. Bottling in late spring. Indigenous yeast.

GRAPES 80% Grenache, 20% Syrah - 35 years old vines in average

SYRAH produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, including winemakers' practices (such as oak barrel and yeast regimes).

In 1998, a study conducted by Carole Meredith's research group in the Department of Viticulture and Enology at University of California, Davis used DNA typing and extensive grape reference material from the viticultural research station in Montpellier, France to conclude that Syrah was the offspring of the grape varieties Dureza (father) and Mondeuse Blanche (mother). Dureza is a dark-skinned grape variety from the Ardèche region in France. Mondeuse Blanche is a white grape variety cultivated in the Savoy region. Based on these findings, the researchers have concluded that Syrah originated in the same place where it came to fame - northern Rhône.

GRENACHE (in Spanish, Garnacha) is one of the most widely planted variety of red wine grape in the world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally spicy, berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color, and is usually blended with other varieties such as Syrah, Carignan and Cinsaut.

FOOD PAIRING Game, Lamb, Spare ribs. Cheeses: St Marcellin, Roquefort, Epoisses.

TASTING NOTES Gorgeous nose of **cherry, licorice**, wet stones and a hint of bacon. Ripe, earthy and **spicy with hints of minerals**, raspberries, and cherries.



The Bernard family



Beauchene's Cellar



The sun rises on the famed Dentelles de Montmirail



Fermentation parcellaire in the Cuvierie