



SAISONS DE BEAUCHENE

AOC COTES DU RHONE

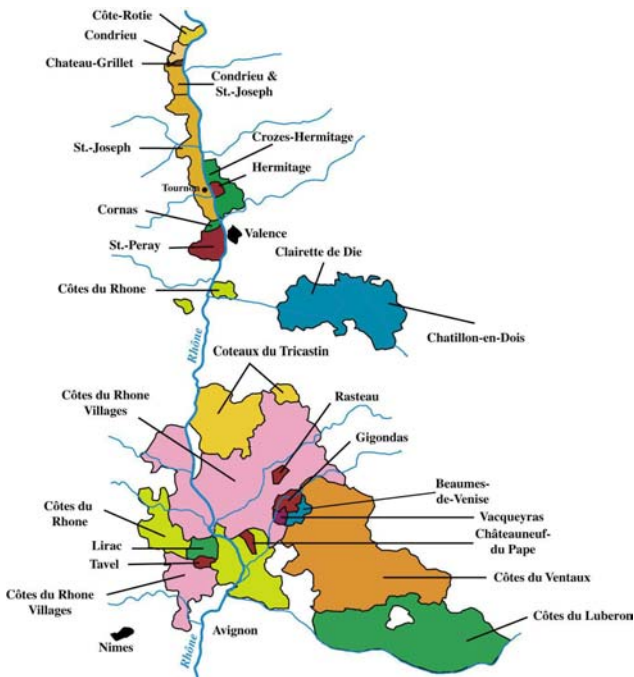
Made with a majority of **Grenache**, Cotes du Rhone wines have been produced since **Roman** times.

THE AOC

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 Monsieur Peyrouse (same owner as for the Chateauneuf du Pape)

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



WINEMAKING Fruit harvested before over-maturation for better complexity and freshness. Short fermentation (one week), temperature-controlled to avoid the excess of hard tannins, before malolactic fermentation. Each grape is vinified separately. Ageing in stainless tank for a few month. Bottling in late Spring.

GRAPES 70% Grenache, 10% Cinsault, 10% Carignan, 10% Syrah

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.

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) in the 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 Cinsault.

CARIGNAN is a red wine grape that originated in Cariñena, Aragon (Spain). It has an upright growth habit and is often grown without a trellis. Carignan is a late budding and ripening grape which requires a warm climate in order to achieve full ripeness. The grape is often used as a deep coloring component in blends.

CINSAULT is very drought resistant but can be susceptible to disease, so appreciates a dry climate. It adds softness and bouquet to the blend. Cinsault appears to be an ancient variety that may have originated in the Hérault (Languedoc), but could equally have been brought by traders from the eastern Mediterranean.

TASTING NOTES Floral nose with notes of **spices and wild strawberries**. Attractive **black cherry** and spicy, earthy notes.

FOOD PAIRING This wine is an everyday drinking wine, which you can enjoy with a barbecue or at parties. Red meat, roasted pork, gilled white meat, Hamburger. Cheese: Brie, Coulommiers.



The Bernard family



Beauchene's Cellar



The sun rises on the famed
Dentelles de Montmirail



Fermentation parcellaire in the Cuvée