



## Beaumes de Venise

2020

"Elegant, full-bodied and fruit-forward. Dark red with purple highlights. The nose reveals aromas of red and black fruits enhanced by a touch of spice. Beautiful structure on the palate, with silky tannins and a peppery finish."



### Vintage

Throughout the year, the planets were perfectly aligned: no frost, winter rains to replenish the soil and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state. A remarkable vintage as much by the quality of the berries as by the length of the harvest ! (8 weeks)

### Grape varieties

50% Grenache, 45% Syrah, 5% Carignan

### Terroir

Vines are grown in the Dentelles de Montmirail at 400m high, on south-east facing Triassic soils.

This unique terroir is composed of gypsum and colourful clay soils imparting silkiness, minerality and great finesse to the wine.

### Winemaking

Beginning of harvest on September 10th, 2019.

Aged 9 months in 275l Laurus barrels.

Bottled on June 9, 2021: 3,473 bottles produced.

Vegan friendly.

### Agreements & Services

Enhances the flavour of stews and other sauce-based dishes. With grilled beef or Mediterranean vegetables.

Pre-open and enjoy at around 13-15°C.

Optimum maturity: 2023-2028