

Beaumes de Venise

2022

"A beautiful vermilion colour with hints of violet. The nose is rich and imposing, with aromas of cherries and sweet spices (nutmeg, cardamom, cinnamon). A strong presence on the palate, with a fine structure and a dense, silky texture with notes of black stone fruit and sweet spices for a long, persistent finish. (Tasted,October 2024)."



Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical vintage, ended up producing wines with a solid structure and lovely deep fruit.

Grape varieties

55% Grenache, 40% Syrah, 5% Carignan

Terroir

Vines are grown in the Dentelles de Montmirail at 400m in alt., on south-east facing Triassic soils.
This unique terroir is composed of gypsum and colourful clay soils imparting silkyness, minerality and great finesse to the wine.

Winemaking

Harvest took place from mid-September, 2022.
Aged 12 months in 275l Laurus oak barrels.
Bottled on May 23rd, 2024. 3,200 bottles produced.

Service & food pairing suggestions

A perfect accompaniment to five-spice or mild spice dishes.
Pre-open and enjoy at around 13-15°C.
Optimum maturity: 2024-2032