



CHÂTEAU BEAUCHÊNE
FAMILLE BERNARD - PROPRIÉTAIRE RÉCOLTANT

CHATEAU BEAUCHENE « LE PAVILLON »

AOC COTES DU RHONE RED



Grape Varieties:

75% Grenache
20% Syrah
5% Cinsault

Age of the vines:

26 years old.

Geographic situation:

In the north of the city of Orange on stony soils

Methods of Vinification:

De-stemming of the grapes and maceration for a period of 8 to 12 days.

Tasting:

Served at 16 to 18°C

Appearance: Bright red colour.

Nose: Red fruits (blackcurrant and blackberries) with some hints of liquorice.

Palate: Elegant, with soft and well-balanced tannins; long lasting flavour of red fruits.

Peak: 2 years.

Wine & Food:

Perfect on its own, this wine will be as well the perfect match with pork chops grilled on the barbecue or a roasted chicken.