

















DOMAINE DE
BEAURENARD

\$84.75

* Suggested retail price

Boisrenard
Châteauneuf-du-Pape
2016

 Organic

	Product code	14099515
	Licensee price	\$73.71
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Subregion	Southern Rhône
	Appellation	Châteauneuf-du-Pape
	Varietal(s)	Grenache 70 %
	Varietal(s)	Syrah 20 %
	Varietal(s)	Mourvèdre 10 %
	Colour	Red
	Closure type	Cork
	À boire	To drink or to keep 10 - 20 years according to the vintage.

ABOUT THIS WINERY

It has been a family estate for 7 generations in Châteauneuf-du-Pape. A notarial deed of December 16, 1695, mentions "Bois Renard", which will become "Beaurenard".

The COULON brothers, Daniel and Frédéric succeeded Paul and Régine, and are committed to perpetuating the Tradition. The Domaine extends over 32 hectares of vines in Châteauneuf-du-Pape and 25 hectares in Rasteau, a cru of the Rhone Valley, and 6 hectares in Côtes-du-rhône.

TASTING NOTES

The robe is a deep purple with ruby reflections. The nose is racy and deep. Aromatic, complex with its aromas of forest fruits, flowery notes (very elegant), spices, aromas of garrigue, fresh. The tannins are very smooth and silky. This makes it a very balanced wine, deep, with a great length in the mouth, with an impressive ageing potential.

Perfect accompaniment to a rack of lamb, beef or wild boar bourguignon, roast duck.

PRODUCT NOTES

Jeb Dunnuck : 98 points

Wine Spectator : 96 points

Oeno Selections
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Wine Advocate : 96 points

SELECTIONS
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PRODUCTION NOTES

Destemming, light crushing, then put in vats for fermentation. Long vatting periods (between 26 and 31 days) with indigenous yeasts allow the maximum extraction of phenolic compounds (tannin, color), aromas, but in a very supple way, in order to let the concentration obtained in the vineyard express itself with yields of 15 to 20 hl/Ha. An 18 months ageing in oak barrels ensures a good clarification and rounding of the tannins in the search for harmony and balance of the wine. The wine is carefu...



- 98 Points -
Jeb Dunnuck

- 96 Points -
Wine Spectator

