




















DOMAINE DE BEAURENARD

\$56.75

* Suggested retail price

Châteauneuf-du-Pape 2017

 Organic

	Product code	14099671
	Licensee price	\$49.16
	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)	Mourvèdre 10 %
	Varietal(s)	Syrah 10 %
	Colour	Red
	Sugar	Dry
	Sugar content	1,9
	Closure type	Cork
	À boire	To drink between 2023 -2031

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

Symbol of the Domaine de Beaurenard, this wine is the great blending cuvée, reflecting the diversity and complementarity of our soils and grape varieties. It has a supple and racy texture, a delicate aroma guided by a constant search for freshness.

Goes wonderfully with venison or wild boar filet mignon, game birds or a roasted leg of lamb.

PRODUCT NOTES

Wine Spectator : 92 points

Vinous : 92 points

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SELECTIONS
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PRODUCTION NOTES

Blend of the 13 grape varieties of the appellation, predominantly Grenache.

Manual harvesting, sorting of the harvest in the vineyards, co-fermentation, long vatting allowing a delicate extraction. Maturing for 12 months (truncated cone-shaped vats, tuns, barrels).



- 92 Points -
Wine Spectator

- 92 Points -
Vinous

