

Beaumes de Venise

2016

"“Pure and balanced, with the charming, fleshy, forward style of the vintage, the 2016 Beaumes De Venise Laurus boasts loads of kirsch and blackberry fruit as well as plenty of peppery herbs, spice, and hints of flowers…a seriously character-filled red…” Jeb Dunnuck – 26th September 2018"



Vintage

After a mild and dry winter, a spring without frost and a particularly hot summer, harvesting began several days later than 2015, with picking taking place between early to late September. During the harvest, weather conditions were truly exceptional, with warm clear days, fresh nights and some occasional light rainfall, stretching from early September all the way until the end of October. The sanitary state of the grapes throughout the region was excellent. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

50% Grenache, 45% Syrah, 5% Carignan

Terroir

Vines are grown in the Dentelles de Montmirail massif at 400m in altitude, 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 started on 15th September 2016. 30% of the cuvée is matured 12 months in 275lt Laurus barrels.
Bottled on 31st May, 2018.
4,515 bottles and 48 magnums produced.

Service & food pairing suggestions

Roasted fillet of beef – Lamb confit with thyme and rosemary.
Maturity: 2018-2024

AWARDS

90 pts Jeb Dunnuck
14,5/20 Bettane & Desseauve 05/2023