

Beaumes de Venise

2017

"On the palate, this wine is round and elegant with velvety tannins. It's a well balanced wine wich develops fruity (blackberry) aromas. Lots of freshness and a nice acidity on the finish."



AWARDS

89 pts Wine Enthusiast

Vintage

The 2017 vintage is one of the most promissing of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

50% Grenache, 45% Syrah, 5% Carignan

Terroir

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

Winemaking

Harvest started on the 10th of September 2017. 30% of the cuvée is matured 11 months in 275lt Laurus barrels.
Bottled on 2nd May, 2019 : 3 385 bottles and 30 magnums.
Vegan Friendly.

Service & food pairing suggestions

Smoked breast of duck with fig compote, beef tenderloin with cepes, Fricassee of chanterelles
Best tasting period: 2020-2025

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.