

Beaumes de Venise

2021

"Beautiful deep red colour with purplish highlights. The nose is very seductive and powerful, revealing aromas of violets complemented by light vanilla notes. On the palate, this wine is fine, yet intense, with flavours of sweet spices complemented by supple tannins. The finish is long, with hints of garrigue spice."



Vintage

The year 2021 brought its share of climatic events: frost, rain – too much or too little – and moderate sunshine. An eventful vintage that delivered some pleasant surprises, with a smaller-than-expected drop in volumes, good balance and well-controlled degrees. The wines are easy-drinking, with beautiful fruit notes, a deep color and smooth tannins.

Grape varieties

55% Grenache, 40% Syrah, 5% Carignan

Terroir

Vines are grown in the Dentelles de Montmirail at 400m in alt., 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 took place between 24th and 30th September, 2021.
Aged 9 months in 275l Laurus barrels.
Bottled on May 26th, 2023. 4,512 bottles produced.

Service & food pairing suggestions

Eggplant caviar loaf with tomato coulis, vegetarian eggplant lasagne, grilled rib steak with Provençal herbs.
Pre-open and enjoy at around 13-15°C.
Optimum maturity: 2024-2029