



DOMAINE DE BEAURENARD

CHÂTEAUNEUF-DU-PAPE 2017



CERTIFIED
ORGANIC



CERTIFIED
BIODYNAMIC

FRANCE | RHÔNE



ABOUT THE WINERY

Domaine de Beurenard has been a family-run estate for eight generations. Today, brothers Daniel Frédéric Coulon and Daniel's sons Victor and Antonin are dedicated to producing the most essential expressions of this historic region, long sought-after by discerning collectors and enthusiasts around the globe. The Coulon family own more than 80 acres of Châteauneuf-du-Pape vineyards that are 45 years old on average and cultivated organically (Ecocert certified) and biodynamically (*Demeter certified*).

ABOUT THE WINE

Châteauneuf-du-Pape, Domaine de Beurenard's flagship wine, is a quintessential blend reflecting all the diversity of the terroir and the perfect synergy that exists between the soils and the grapes. It offers a supple and refined texture associated with a delicate aromatic palette that is the result of a constant quest for freshness. The terroir of Châteauneuf-du-Pape is unique, as the famous pebble stones bring concentration and rich tannins, the red clay and sandy areas produce silky tannins and balanced fruits, while the limestone soil imparts acidity and elegance.

KEY SELLING POINTS

- Certified fully organic and biodynamic since 2010 with profound respect for the land and the vines, picking all grapes by hand and sorting in the vineyards
- All 13 permitted grapes varieties are being used and co-fermented in respect of the tradition in Châteauneuf-du-Pape
- The family's vineyards are spread across the whole Châteauneuf-du-Pape appellation and planted on all 4 types of soils, bringing more complexity to the wine

TECHNICAL DETAILS

Varietal Composition: A blend of 13 permitted varieties of the appellation, predominately Grenache

Ageing: Matured for 12 months in conical vats, foudres and barrels

Alcohol: 14.5%



"A second consecutive winner from this fine estate, the 2017 Chateaufneuf du Pape is 66% Grenache, 15% Syrah, 10% Mourvèdre, 6% Cinsault and 3% of the other permitted varieties. Grilled red plums lead off, fleshed out by other ripe stone fruits. Full-bodied and plush, it's creamy in texture through the mid-palate, then long and silky on the finish, where it picks up hints of Asian five spice powder."

– Joe Czerwinski, August 2019



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