



René, AOC Beaumes de Venise, Rouge, 2022

AOC Beaumes de Venise, Vallée du Rhône, France

The clay richness of the Triassic period.

PRESENTATION

A beautiful cuvée to discover, dedicated to our grandfather René, who lovingly cultivated his hillside plots in Lafare, in the heart of the Dentelles de Montmirail.

Also available in Magnum.

THE VINTAGE

After a scorching summer and very dry weather since May, the early harvest took place under extremely hot climatic conditions, with no health issues affecting the berries.

LOCATION

The plots, located at the foot of the Dentelles de Montmirail in the municipality of Lafare, face east-west and are sheltered from the Mistral wind.

TERROIR

The plots rest on Triassic soils composed of gypsum, yellow marl, and limestone marl. Located at approximately 250 meters altitude, these soils exhibit a characteristic ochre tint, providing good drainage capacity, suitable water retention, and an ideal mineral richness for vine cultivation.

IN THE VINEYARD

Our terroir, quite steep, is challenging for mechanization to minimize competition from grass around the vines. Yields are naturally low due to terraced hillsides. Harvesting is done manually.

HARVEST

September 12, 2022

WINEMAKING

Classic vinification in stainless steel tanks.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



VARIETALS

Grenache noir 65%, Syrah 35%

15 % VOL.

TECHNICAL DATA

Production volume: 5600

Surface area of the vineyard: 2 ac

Yield: 20 hL/ha

Age of vines: 50 years old

SERVING

Decant 1 hour before tasting and serve at 18°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This wine has a lot of substance, making it a typical expression of the Triassic terroir.

VISUAL APPEARANCE

Deep red

AT NOSE

Aromas of very ripe red fruits and licorice.

ON THE PALATE

Full-bodied and rounded, with flavors of pepper and subtle spices.

FOOD PAIRINGS

Slow-cooked lamb shoulder, stuffed tomatoes, and St Marcellin cheese.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Game, Fish, French cuisine, White meat, Red meat, Poultry

