

Ch Beaubois Cuvee Expression White

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Costieres de Nimes

CEPAGE: 40% Roussanne, 40% Grenache, 10% Viognier, 10% Rolle

WINEMAKING: Hand picking and traditional vinification at 61°F.
Aging 4 months in cement tanks.

ALCOHOL BY VOLUME: 13.5%

AGING: 4 months in cement tanks

THE STORY

Château Beaubois was first established as a working winery from 1920-1947 by Margueritte and René Mouret. He was a country doctor on horse, and she was one of the first women in the region to manage a winery. "They have registered the first pages of our family history on this terroir. Leaving the cooperative in order to vinify the first parcels of the winery." The Boyer family acquired this Domaine in 1920 and they are celebrating their 100th anniversary in 2020.

PHILOSOPHY: "Our vision is to express and restore the whole truth of our terroir, magnifying the purity and the elegance of our wines. We look to the future with new creativity, while taking inspiration from the familial winemaking experience. Hard Work, Passion, Respect, Share, are the key words of the winery."

THE ADJECTIVES

OVERALL: A fresh and crisp wine

AROMAS / FLAVORS: White flower and lemon.

MOUTHFEEL: A refreshing and acidulous mouthfeel.

THE SELLING POINTS

100% organically grown grapes. Vegan & Biodynamic.

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing

PAIRINGS: Aperitif, fish, shellfish, vegetables and cheese.

