



Domaine de la Chêneraie - La Majorale, AOC Beaumes de Venise, Rouge, 2018

AOC Beaumes de Venise, Vallée du Rhône, France

PRESENTATION

Domaine la Cheneraie takes its name from truffle oaks that once bordered the vineyard. History does not tell us if sizeable quantities of truffles were once extracted here, but an exceptional wine is made here today in any event.

TERROIR

This Beaumes de Venise is grown on deep clay-limestone soil.

VINIFICATION

The Grenache and syrah are vinified separately. The Grenache is harvested at full maturity by hand. The grapes are slightly crushed to release some juice. Fermentation is controlled at a temperature of 25° C, lasting 15 days. The Syrah is fermented on the skins at low temperature to extract more fruit in the must. The two varieties are then blended and matured in concrete vats for 6 months.

VARIETALS

Grenache noir 60%, Syrah 30%, Viognier 10%

TASTING

The nose is rich and well-structured, good balance between black fruit and spice (ripe notes of cassis, licorice and cacao). The mouth is well-structured with character, well-balanced. Tannins are fine and deep.

FOOD PAIRINGS

Idéal with red meats, gourmet salads or strong cheeses.



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