Nos Parcellaires



La Beaume, AOC Beaumes de Venise, Rouge, 2018

AOC Beaumes de Venise, Vallée du Rhône, France

«Our Single Vineyard Selections» highlight the most beautiful terroirs of our Artisans Vignerons: old vines, geological singularities, specific exposure & altitudes... On each appellation, the excellence of our know-how is expressed in the rigorous selection of plots, precise vinification and ageing to deliver wines of great potential.

PRESENTATION

Grenache and Syrah reveal an impressive aromatic complexity between red fruits, cocoa and liquorice as well as concentrated tannins.

THE VINTAGE

Spring was particularly rainy, then followed by a hot summer which favored the maturity of the grapes, moreover thantks to some rains in August,d a good phenolic maturity. An Indian summer allowed the 2018 vintage to count among the great!

LOCATION

Average age of the vines: 35 years. Altitude of the Vineyard: 250 mètres.

TERROIF

Located north of the village of Lafare, the terroir des Farisiens consists primarily of oxfordian black marl dating from the Upper Jurassic period (140-150 million years B.C.). Centuries of erosion formed hills (mostly facing east and southeast) at the foot of the Dentelles de Montmirail, guaranteeing outstanding sun exposure as well as shelter from the mistral. Wines from this terroir have a dark colour and ripe fruit aromas.

IN THE VINEYARD

Density: 4000 à 4500 vines/ha

Yield: 30 hl/ha

WINEMAKING

Fully ripe grapes are harvested and sorted out by hand, then undergo a gentle pressing. The temperature is kept at 25°C during fermentation.

AGEING

The varieties are then blended and matured in vats for 12 months.

VARIETALS

Grenache 80%, Syrah 20%

SERVING

2018

16-18°C

TASTING

Dark robe. Expressive nose of red and black fruits. The mouth is juicy with ripe cherry, crushed raspberries, violet, and liquorice notes. Dense and fresh with fine and silky tannins.

FOOD PAIRINGS

Duck breast, beef carpaccio, lamb, cheeses...



RENDEMENT: 30 hl/ha

DATES DERÉCOLTE: __du 17 au 25 Sept 2018
COMPOSITION CÉOLOCIQUE: __marnes noires oxfordiennes

MIS EN BOUTEILLE À LA PROPRIÉTÉ : PRODUIT DE FRANCE

ALTITUDE DU VIGNOBLE : 250 mètres

BEAUMES DE VENISE



REVIEWS AND AWARDS



91/100

"From compact gray clay soils said to resemble those of Gigondas at 250–300 meters above sea level, the 2018 Beaumes de Venise is floral and spicy on the nose, then delivers purple raspberries and dark chocolate on the palate. Full-bodied and dense, it finishes velvety and warm."

Joe Czerwinski, Wine Advocate

Wine Spectator

91/100

"Juicy red and black cherry puree notes are flanked by singed alder and backed by tobacco and tar on the finish. A light perfumery hint chimes in at the very end."

Wine Spectator



