

## CUVÉE ALEXANDRE BLANC 2019

Château Beaulieu history is closely linked to Provence's one. The Estate, created a fiefdom by Henry III in 1576, was the property of the Counts of Provence. It is a tradition to take great care to preserve this exceptional piece of land. A perpetual family tradition persisting today. 25 years ago, Pierre Guénant, former business owner in the automobile industry, decided to revitalize Château Beaulieu. The objective was to take the great wine production up again, and to provide a unique offer of luxury hospitality. At the same time, Guénant family has replanted several hectares of truffle oak and almond trees to return to a crop diversity.

### CHÂTEAU BEAULIEU "CUVÉE ALEXANDRE" COTEAUX D'AIX-EN-PROVENCE WHITE DRY STILL 2019

Alexandre White cuvée comes from 350 acres of vines implanted at the heart of the Beaulieu Estate, at the altitude of 430m.

**GRAPE VARIETIES :** Rolle, Sémillon, Sauvignon Blanc

### VINEYARDS

The vineyard is composed of 140 hectares of the following grape varieties: Syrah, Grenache and Cinsault for the rosé/red wines and Cabernet-Sauvignon, Mourvèdre, Rolle and Sémillon for the white wines. Aside from the vines dedicated to the rosé production and 8 ha dedicated to Villa Baulieu wines, other crops grow on this land: almond trees, truffle oaks and agroforestry. The location faces the renowned Provencal region of the Lubéron, overlooks the Durance valley, and the Roque d'Anthéron, and offers a perfectly diversified "terroir" well suited to vine growing.

### SOIL

Clayey-calcareous and volcanic soil characterised by the presence of basalt.

### TASTING NOTES

Appearance : White color with emerald shades.

Nose : Floral notes, yellow citrus fruits and yellow fruits: lemon, verbeina, rhubarb, lemongrass

Palate : In the mouth, it's round with sweetness. Aromas of citrus fruits, mirabelle and apricot are revealing. The final is fresh with acid notes.

### FOOD PAIRINGS

Ideal as an aperitif , it will fit perfectly with a grilled Rouget, a fish soup, scallops, crab meat or a strawberry tart.

Serving : To be served between 8° and 10°C.

### OENOLOGIST

Michel Fabre



Allergènes : contains sulfites

