

CUVÉE ALEXANDRE 2015

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 RED DRY STILL 2015

Cuvée Alexandre

GRAPE VARIETIES: Syrah, Grenache

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 agroforestery. 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

VINIFICATION

Vinification in stainless steel vats, 3 to 6 weeks maceration, stirred daily

TASTING NOTES

Appearance: Intense red color.

Nose: Intense aromas of red and black fruits, and then of stone fruits spirit with

Bourbon Vanilla and pepper notes.

Palate: A powerful wine with rich but silky tanins. Aromas of red and black fruits.

FOOD PAIRINGS

Ideal with provencal food. A perfect pairing with Teryiaki or Tandoori chicken.

Serving: To be served between 16°C and 20°C

OENOLOGIST

Michel Fabre





