

# Ch Beaubois

## Un Amour de Syrah

### THE FACTS

**COUNTRY:** France

**REGION:** Rhone

**APPELLATION:** Costieres de Nimes

**CEPAGE:** 100% Syrah

**WINEMAKING:** Vinified and aged on concrete tanks. Filtration tangentielle called crossed flow filtration/tangential flow filtration to eliminate the last yeasts and prevent the re-fermentation.

**ANNUAL PRODUCTION:** 5,000 cases

### 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:** Crafted exclusively from 100% Syrah grapes.

**AROMAS / FLAVORS:** A bouquet of floral and fruity aromas with prominent notes of violet and strawberry.

**MOUTHFEEL:** Crunchy red fruits and a crisp, enduring finish.

### THE SELLING POINTS

Demeter Certified Biodynamic. Vegan. Female Winemaker.

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Charcuterie, Beef Burgers, Hearty Lasagna, Grilled Vegetables

