



DOMAINE DE BEAURENARD

FAMILLE COULON

2024 CÔTES-DU-RHÔNE

WINERY

Domaine de Bearenard is an eighth-generation family-owned winery by the Coulon family who own more than 80 acres of Châteauneuf-du-Pape vineyards that are on average 45 years and cultivated organically (Ecocert-certified) and biodynamically (Demeter-certified). Today, brothers Victor and Antonin Coulon, supported by the wise guidance of their father Daniel and uncle Frédéric, are dedicated to producing the most essential expressions of this historic region, long sought-after by discerning collectors and enthusiasts around the globe. Domaine de Bearenard is also established in the up and coming Rasteau Appellation with 60 acres and in Côtes du Rhône with 25 acres both also certified biodynamic.

WINE

100% Estate grown from the Coulon family's 25 acres vineyard holdings of Côtes du Rhône, located North of Châteauneuf-du-Pape. Diverse soils, co-harvesting and co-fermentation with native yeast help contribute to the complexity of this wine.

VINEYARDS

The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

VINTAGE NOTES

An unusual vintage! Winter brought good rainfall and warmer-than-average temperatures. Spring was especially rainy and humid, with a cold snap in late April causing coulure, particularly in Grenache. Persistent humidity led to high mildew pressure. Summer was favorable, and harvest began in late August. Each plot was picked at optimal ripeness, though with slightly lower sugar levels. The wines are naturally balanced, aromatic, and show good acidity.

WINEMAKING

Wild yeasts, co-fermentation, temperature control, soft extractions. Short maturing period to preserve the delicacy of the fruit.

TASTING NOTES

The Côtes du Rhône is full of fresh, juicy red fruit and a refreshing floral note. Its smoothness, freshness and delicacy offer immediate pleasure.



VINEYARD

Region: Rhône Valley
Appellation: Côtes-du-Rhône, AOP
Soil: Limestone-Clay
Eco-Practices: Organic, Biodynamic
Certifications: Organic- Ecocert 2010
Biodynamic- Demeter 2011

WINEMAKING

Varietals: 70% Grenache, 30% Syrah
Aging: 6 months in stainless steel tanks

TECHNICAL DETAILS

Yeast: Native
Alcohol: 14%