



DOMAINE DE
BEAURENARD

2021 RASTEAU



VINTAGE

The 2021 vintage is once again characterized by a very mild winter, leading to early budburst, but serious consequences from early April frosts. The summer was hot without excessive temperature and with cool nights. A few rains came to punctuate it, leading to great maturation.

TERROIR

Well orientated slopes and terraces offer ideal sunshine exposure. The vines flourish in a stony limestone-clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

VARIETAL COMPOSITION

Grenache 80% • Syrah 17% • Mourvèdre 3%

VINIFICATION

The grapes are hand-picked and sorted in the vineyard. Co-fermented, followed by a vatting period of 18-26 days for soft extractions. Matured for 12 months in vats, and oak foudres.

TASTING NOTES

Beautifully deep in color, Rasteau offers superbly fresh aromas with notes of garrigue and wild blueberries. This combination of fruit and spice is mirrored in the mouth, with notes of wild raspberry, rosemary and thyme.

