



DOMAINE DE  
**BEAURENARD**  
FAMILLE COULON

## 2025 CÔTES-DU-RHÔNE

### WINERY

Domaine de Beurenard is an eighth-generation family estate in Châteauneuf-du-Pape, farmed by the Coulon family. They cultivate over 80 acres of old vines (avg. ~45 years), certified organic (Ecocert) and biodynamic (Demeter) since 2010. Their wines reflect a mosaic of 40+ parcels and traditional field blends of 13 varieties, rooted in diverse soils.

The estate also extends to Rasteau and Côtes du Rhône, all farmed biodynamically. With a focus on precision, site expression, and minimal intervention, the family continues a long legacy of estate bottling, producing wines that capture the depth, balance, and history of the southern Rhône.

### WINE

Sourced entirely from estate parcels just north of Châteauneuf-du-Pape, this Côtes du Rhône is co-harvested and co-fermented with native yeasts, enhancing integration and nuance. The result is a vibrant, finely textured wine, shaped by careful farming and expressing a fresh, balanced, and authentic southern Rhône character.

### VINEYARDS

The 25-acre estate spans varied parcels on stony limestone-clay soils north of Châteauneuf-du-Pape. These well-drained soils encourage deep root systems, while certified organic and biodynamic practices foster biodiversity and soil health, allowing each site to articulate its distinct character.

### VINTAGE NOTES

The 2025 growing season in Châteauneuf-du-Pape started with generous autumn and winter rainfall, replenishing soil water reserves. A cool spring slowed vine growth but encouraged even flowering and balanced yields. Summer heat, tempered by frequent mistral winds, produced small, concentrated berries without water stress. Late-season rains helped complete ripening while preserving acidity and moderating sugars. Harvest through late September brought clean, healthy fruit. The resulting wines are balanced and classically styled, with ripe red fruit, floral notes, fine tannins, fresh acidity, and moderate alcohol.

### WINEMAKING

Fermented with indigenous yeasts, Grenache and Syrah, are co-fermented for balance. Controlled temperatures retain fresh aromatics, while gentle extraction ensures supple tannins. A short élevage in neutral vessels preserves purity, freshness, and delicate fruit expression.

### TASTING NOTES

Bright and expressive, with juicy red cherry, wild strawberry, and hints of raspberry lifted by floral notes. Silky and fresh on the palate, with fine balance, supple tannins, and vibrant acidity, leading to a delicate, refined, and immediately appealing finish.



### 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:	13.5%
Total Acidity:	3.24 g/L
pH:	3.61