

# BEAUMES DE VENISE

## BLEND

60% black Grenache, 15% Syrah , 15% Mourvèdre, 10% Cinsault.

## TERROIR

Marnes du Trias, Terres Blanches, Terres Grises.

A set of 3 terroirs that incorporates 3 different altitude levels (100 to 600 m).

## WINE MAKING

Thanks to the altitude all the grape varieties have been vinified together. The altitude vines have brought enough acidity to proceed with a burgundy style ageing with 50% in barrels of 3 to 5 years and 50% in stainless steel tanks.

**SERVICE** 15°/16°C

**AGEING POTENTIAL** 3/6 years

## FOOD PAIRING

Roasted pigeon with wild basil - Rack of lamb with thyme  
- Porc ribs with a barbecue sauce peking duck - Wild boar braised in beer

## RATING

**90/100 PARKER**



"With grapes for the 2019 Beaumes de Venise coming from parcels up to 600 meters above sea level, the 2019 Beaumes de Venise contains a bit of green peppercorn character alongside red raspberries, garrigue and hints of leather. A cofermented blend of 60% Grenache, 15% Mourvèdre, 15% Syrah and 10% Cinsault that's then aged in a mix of barrels and tank, it's medium to full-bodied, supple and easy to drink. - Joe Czerwinski"



RED



## XAVIER VINS SAS

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