



Château Beaulieu

Provence Estate



Classic Rosé

AVA:

Coteaux D'Aix-En-Provence

VARIETAL BLEND:

Grenache, Cabernet Sauvignon, Syrah,
Cinsault, Mourvèdre

<http://chateaubeaulieu.fr/>



FOLIO
FINE WINE PARTNERS

A HISTORIC ESTATE

Château Beaulieu is the largest estate in the Coteaux d'Aix-en-Provence appellation with a history that is closely linked to that of Provence. First built as a stronghold by Henri III in 1576, Château Beaulieu belonged for centuries to the Counts of Provence and a succession of the grandest families in the region have put their hearts into preserving this regional treasure.

THE VINEYARDS

Nestled in the heart of Provence and within the region's only volcano, Trevasse, the estate lies just a few miles away from Aix-en-Provence and sits at a high altitude of 1,200 feet. With 432 acres of vines, Château Beaulieu is the largest estate in AOP Coteaux d'Aix-en-Provence. The volcanic site provides an incredible diversity of clay and limestone soils, this, coupled with the relatively inland location, lends to rosés that retain their vibrancy longer than is typical of the region.

WINE PROFILE

A traditional dry Provençal rosé, born of volcanic and clay-limestone soils which provide a distinctive site-driven character. The wine is fresh and round with white peach aromatics. On the palate, exotic notes of guava and papaya are framed by a lovely mineral salinity and vibrant acid that endures through the finish.

Grapes are harvested at night to preserve pristine quality. De-stemming and direct pressing follows (2-3 hours) with the wine being fermented at low temperatures to preserve color and aromatics.

FOOD PAIRINGS

Perfect with salmon, poke bowls, lobster roll, and Asian fare like shrimp tempura or spring rolls.

WORTH NOTING

Led by Vigneron-Winemaker Michel Fabre the team at Château Beaulieu maintains a particular focus of environmental stewardship at its iconic estate. The winery has earned a **Level 3 environmental certification** in France. In keeping with these efforts, a **lighter bottle** with a lower CO2 footprint was introduced with the 2022 vintage. The closure also **transitioned to a screwcap** which has proved popular with the many restaurants that feature this wine by-the-glass.