# CUVÉE CLASSIC 2020

Château Beaulieu history is closely linked to Provence's one. The Estate, created a fiefdom by Henry III in 1576, was the property of the Counts of Provence. It is a tradition to take great care to preserve this exceptional piece of land. A perpetual family tradition persisting today. 25 years ago, Pierre Guénant, former business owner in the automobile industry, decided to revitalize Château Beaulieu. The objective was to take the great wine production up again, and to provide a unique offer of luxury hospitality. At the same time, Guénant family has replanted several hectares of truffle oak and almond trees to return to a crop diversity.

**CHÂTEAU BEAULIEU "IVOIRE" COTEAUX D'AIX-EN-PROVENCE ROSE DRY STILL 2020**
The most beautifull expression of our terroir and know-how, coming from our clay-limestone soils.

**GRAPE VARIETIES :** Grenache, Syrah, Cinsault, Cabernet Sauvignon

## VINEYARDS
The vineyard is composed of 140 hectares of the following grape varieties: Syrah, Grenache and Cinsault for the rosé/red wines and Cabernet-Sauvignon, Mourvèdre, Rolle and Sémillon for the white wines. Aside from the vines dedicated to the rosé production and 8 ha dedicated to Villa Baulieu wines, other crops grow on this land: almond trees, truffle oaks and agroforestery. The location faces the renowned Provencal region of the Lubéron, overlooks the Durance valley, and the Roque d'Anthéron, and offers a perfectly diversified "terroir" well suited to vine growing.

## SOIL
Clayey-calcareous and volcanic soil characterised by the presence of basalt

## VINIFICATION
Direct pressing, low temperature fermentation

## TASTING NOTES
Appearance : Light peach color
Nose : A fruity nose, with exotic and white peach notes.
Palate : A fresh and generous wine with a beautiful roundness on the palate and a finish with a nice touch of acidity.

## FOOD PAIRINGS
It's a perfect match with a salmon-mango poke bowl, a lobster roll, shrimp tempura, or spring rolls.

Serving : Servir à 8 - 10 °C

## OENOLOGIST
Michel Fabre