

CHÂTEAU DE BEAUPRÉ

AOC COTEAUX D'AIX EN PROVENCE

WINEMAKER

Phanette Double

WINE REGION

Provence



STORY

In 1854, the Double family acquired the Château de Beupré, near Aix-en-Provence. They first used it as a midpoint area for changing horses half way between their other properties in Marseille and the Luberon. In 1890, Baron Emile Double planted the very first vines around the Château and was soon transporting his wines on horse to wholesalers in Marseille. Three generations later Maxime Double and Phanette Double still run the estate with the same passion.

VINEYARD

The vineyard is located on a clay and chalky soil, on a 350 meters high hillside facing east-west. This exclusive range "Collection du Château" only comes from vines aged 25 years old on average.

VINIFICATION

The vines are cultivated without using chemical fertilizers or weed killers; only traditional products such as copper and sulphur dioxide. They do not use insecticide either. Harvesting is done at the optimum stage of ripeness of the grapes to give a better balance to the wine. Fermentation takes place in French oak barrels (a third of them are new ones) and maturing on lees lasts about four months. The stirring of the lees is done twice a week.

TASTING NOTES

This white wine is round, voluminous and has a delicate finish.

FOOD PAIRING

It will perfectly match a foie gras, scallops or white meat such as a stuffed chicken with truffles. It should be served chilled (9°C to 11°C).

QUICK FACTS

VARIETY

50% Rolle
25% Sauvignon Blanc
20% Semillion
5% Clairette

AGING

Oak Barrels

FARMING

Certified Organic

