



Domaine de  
**BEAURENARD**



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**RASTEAU 2020**  
**« Les Argiles Bleues »**

**VINTAGE**

Following a mild, wet winter that replenished groundwater reserves, the season was notable for its precocity. Frost damage from the episode of March 25 was, very fortunately, limited, and in the course of the equally mild and damp spring that ensued, regular applications of tisanes and essential oils effectively protected the crop. Flowering that started in the second week of May confirmed the early nature of the vintage. The plentiful water resources accumulated over winter and the occasional summer showers ensured a progressive and optimum ripening of the grapes. The harvest was particularly splendid and picking lasted from August 25 to the final days of September.

**TERROIR**

A selection of plots characterized by their exceptional soil shot through with blue Pliocene marl, rich in minerals. A singular expression of a unique identity.

**GRAPE VARIETIES**

Grenache **80%** • Syrah **20%**

**WINEMAKING AND MATURING**

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, long vatting for soft extractions. Matured for 12 months in oak foudres.

**TASTING NOTES**

An inexhaustible reservoir of mineral elements, Argiles Bleues is a wine of great finesse. A superb marriage of plush, juicy fruit, fine, delicate tannins, and phenomenal minerality.



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