



Domaine de  
**BEAURENARD**

## DOMAINE DE BEAURENARD

### RASTEAU 2021

#### VINTAGE

The 2021 vintage is once again characterized by a very mild winter, leading to early bud bursting, with serious consequences. Indeed, during the night of April 7 to 8, a terrible episode of spring frost shook France. Temperatures dropped sharply to  $-4.5^{\circ}\text{C}$  on our Rasteau vines. The loss of harvest will be significant. Strong fortunately, our practices of soft pruning, late pruning as well as the application of Valerian allowed us to contain the damage. The season was punctuated by many meticulous treatments. He us had to accompany the vine in its growth this year while keeping the strategic shoots for the 2022 season. The summer was hot, without excessive temperature and with cool nights. A few rains came to punctuate it, leading to a very promising maturation of all our plots. The harvest took place at the estate from September 7 to October 8, out of 26 harvest days. Although nearly 300mm of rain and thunderstorms marked the period, our grapes reached great maturity. Our old cups once again demonstrated their relevance. With high feet, presenting smaller and more airy bunches, the grapes were less exposed to humidity and its consequences. This allowed us to wait for maturity optimum from each parcel and to pick very healthy grapes, of great quality, throughout the harvest

#### TERROIR

Well orientated slopes and terraces offer ideal sunshine exposure. The vines flourish in a stony limestone clay soil and find their full expression thanks to certified organic and biodynamic agriculture.

#### GRAPE VARIETIES

Grenache **80%** • Syrah **17%** • Mourvèdre **3%**

#### WINEMAKING AND MATURING

The grapes are hand-picked and sorted in the vineyard. Co-fermentation, vatting from 18 to 26 days for soft extractions. Matured for 12 months in vats, and oak foudres.

#### TASTING NOTES

Our Rasteau 2021 offers intense aromas of black fruit and blueberries, lifted by a touch of spice. The density and depth of the palate associate fruit and minerality with remarkable persistence.



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