

# BEAUMES DE VENISE

## DOMAINE CAROLINE BONNEFOY



### SOIL

Tops of hillsides with north-north/west slope, clayey-schistose soils



### GRAPES VARIETIES

80 % Grenache, 20 % Syrah.



### VINIFICATION

The grapes are harvested at full maturity. The 2 grape varieties are blended during the vinification. Fermentation lasts 5 weeks during which we only carry out cold delestages in order to keep a maximum of primary aromas and fat while having a good tannic extraction.



### TASTING

Dark purplish red wine.

It is a wine that develops a perfume marked by slightly candied red fruit. Its nuanced mouth is endowed with a fine grain of tannin with a fruit of an immediate pleasure.



### FOOD AND WINE PAIRING

To be served with mature cheeses, red meats, lamb.