

Ch Beaubois Cinso Bistro

THE FACTS

COUNTRY: France

REGION: Vin de France

APPELLATION: Vin de France

CEPAGE: 100% Cinsault

WINEMAKING: Traditional, pumping over. Temperature around 25°C. 8 days of vatting.

AGING: 6 Months in tank

ANNUAL PRODUCTION: 4,000 Bottles

THE STORY

Château Beaubois was first established as a working winery from 1920-1947 by Margueritte and René Mouret. He was a country doctor on horse, and she was one of the first women in the region to manage a winery. "They have registered the first pages of our family history on this terroir. Leaving the cooperative in order to vinify the first parcels of the winery." The Boyer family acquired this Domaine in 1920 and they are celebrating their 100th anniversary in 2020.

PHILOSOPHY: "Our vision is to express and restore the whole truth of our terroir, magnifying the purity and the elegance of our wines. We look to the future with new creativity, while taking inspiration from the familial winemaking experience. Hard Work, Passion, Respect, Share, are the key words of the winery."

THE ADJECTIVES

AROMAS / FLAVORS: Fresh red fruit, black pepper

THE SELLING POINTS

Biodynamic, chillable red

SUSTAINABILITY: Certified Biodynamic, Certified Organic

PAIRINGS: Aperitifs, charcuterie and cheese platters, hot or cold buffet, strawberry or chocolate dessert

