



## CHÂTEAU BEAULIEU

Situated in the town of Rognes, Château Beaulieu's 200 hectares vineyard lies in the heart of an old volcanic crater the "Trévaresse", at an altitude of 400m. Facing the Lubéron and overlooking the Durance valley, Silvacane Abbey and La Roque d'Anthéron, the vineyard has an extremely diverse range of soils. These vineyards nestled in the crater of the only volcano in Provence have thrived now for over 2000 years.

Château Beaulieu produces distinctive rosé wines sourced from 100% estate vineyards and are composed of red grapes that are vinified as a white wine in order to minimize phenolic extraction, maximize freshness and achieve their hallmark pale rosé hue. Their flagship "Cuvée Alexandre," named after the owner's son, reflects the strength of the volcanic terroir. Singularity, masculinity and true personality are the characteristics representing Alexandre through this cuvee. It is sourced only from the best parcels across the Estate and bottled in limited quantities.

## 2019 TASTING NOTES

A beautiful raspberry color robe. Nose of red fruits (strawberry, red currant), with fragrances of flowers. The palate is well-balanced and fresh, with a nice acidity supported by the flavors of strawberry and guava. This rosé has a beautiful presence, between freshness and aromas.

*Aged 2 months in stainless steel tanks. 41% Grenache, 24% Cinsault, 20% Syrah, 15% Cabernet Sauvignon.*