



CHATEAU REDORTIER BEAUMES-DE-VENISE

THERE IS NO SUBSTITUTE FOR QUALITY

Château Redortier • Beaumes-de Venise & Gigondas

Isabelle and Sabine, twin sisters, quietly offer the Rhone valley's best-kept secret. Biodynamically farmed, vinified in cement and foudres, cluster fruit, cool fermentation. They practice some of the greatest "magic of growing" in all of Southern France. Highest elevation vines in the appellations.

Beaumes-de-Venise 2018

60% Grenache, 35% Syrah, and 5% Counoise from six parcels at the Suzette estate, over 1,500 ft in the Dentelles de Montmirail. The location is a sweet spot for soil diversity: limestone, clay, schist and sand provide a well-drained home for old-vines (50+ years). The 2018 syncs big expression with finesse. The Syrah pops big with all its spice-dust and crusty earth, and Grenache fills-in the gaps with its mouthwatering strawberry and raspberry fruits. And that sliver of Counoise? Isabelle and Sabine admire its soft spice and floral fruit, locking-in freshness over force.

Isabelle and Sabine are a shy pair; they climb mountains (literally), but when it comes to talking about themselves or their wines, they blush because they never like to boast. So you will know that Sabine's evident pride about their 2018 Beaumes-de-Venise speaks volumes. She and her sister would rather their wine do the talking, but Sabine gave us a few humble words that we think are very insightful about this beautiful wine:

"After a harsh and wet spring, we managed to produce a vintage we are very happy with. The Beaumes 2018 is supple without effort, it shows a nice and balanced concentration with medium to full body and a creamy texture. There is sweetness in the mouth, length and a silky finish. We hope you'll appreciate it."

