

CHÂTEAU BEAULIEU UNVEILS ITS NEW VINTAGE

The 2020 vintage of the cuvée Alexandre rosé from Château Beaulieu once again lays bare the distinctive beauty of this volcanic terroir with its incredibly fresh, intense and unique style.

CUVÉE ALEXANDRE ROSÉ

2020 Vintage

The name of the cuvée Alexandre reflects masculinity, strength and intensity. Château Beaulieu Alexandre Rosé 2020 is an AOP Coteaux d'Aix-en-Provence made from a blend of Grenache, Cinsault, Syrah and Cabernet. The volcanic terroir in which it is grown imparts freshness, liveliness and incredible energy.

It reveals a pretty lychee pink hue and delicate notes of white flowers on the nose. The fresh and floral palate of the cuvée Alexandre Rosé is well suited to a scallop tartare, stuffed Provencal vegetables or red fruit desserts.

Château Beaulieu Alexandre Rosé also has a story to tell, that of the only volcano in Provence. A story to be recounted and relished during an aperitif with friends on a sunny summer's evening.



GENUINE SAVOIR-FAIRE

Michel Fabre, the domaine's Oenologist, grew up in a family of winemakers and has a deep passion and curiosity for the world of wine. His love for the terroir led him to study the basaltic soils at Beaulieu in order to find the best balance between these volcanic soils and the domaine's eight varietals: Grenache, Syrah, Rolle, Sauvignon Blanc, Sémillon, Cabernet-Sauvignon, Cinsault and Mourvèdre. His research has enabled each varietal to thrive and reach its full potential in these unusual soils. Thanks to his expertise and mastery of the art of blending, Michel Fabre brings out the very best in the fruit whilst retaining the incredible freshness and unique profile of each cuvée.

'Freshness and richness on the palate are our priorities during the blending stage'. Michel Fabre

The cuvée Alexandre rosé 2020 from Château Beaulieu is a High Environmental Value Level 3 certified wine. The Domaine is currently working towards Organic certification.

'Our cultivation methods are very traditional and respectful of the environment. We create our own ecosystem and also our very own environment for cultivation.' Michel Fabre

THE FRESHEST PROVENCE ROSÉ IS BORN ON A VOLCANO

VOLCANIC FRESHNESS

'What really defines the wines of Château Beaulieu is this volcanic terroir which imparts such incredible freshness.' Michel Fabre.

This submarine volcano was born many millions of years ago and covers a surface area of 2 to 3 km. It has since undergone numerous eruptions which have subsequently created a 200 meter deep crater and given rise to this truly unique terroir. The 140 hectares of vines at Beaulieu are planted in soils composed of black rock, basalt and clay-limestone interspersed with fragments of white stone. The aim here is to take this powerful element that Nature has gifted us with and use it to our advantage in order to draw the very best from our wine domaine. Basalt is rich in minerals and therefore highly beneficial to the development of the vine and the quality of the fruit. The fossils and rocks found in the soil give rise to this incredible freshness and intensity for which the domaine's wines are known. Château Beaulieu also benefits from a Mediterranean climate characterized by the presence of the Mistral as well as maritime influences from the Mediterranean sea. The effects of the sun combined with excellent drainage properties give the domaine's rosés their complexity, strength and freshness.

'The region's basaltic soils give a truly unique character to the wines of Beaulieu. They impart incredible freshness, purity of fruit and a sunny style that is typical of Provence. This rare soil type is an asset as it slows down the ripening of the grapes by three weeks in comparison to our neighboring vineyards.' Michel Fabre

ABOUT CHÂTEAU BEAULIEU

The Beaulieu wine domaine is situated in the commune of Rognes, just a few kilometers from Aix-en-Provence, and covers 300 hectares of land. Located at 400 meters in altitude in the center of the Trévaresse crater, the only volcano in Provence, it overlooks the Durance valley with views of the Lubéron, the Silvacane Abbey and the Roque d'Anthéron. The domaine is home to a magnificent villa complete with landscaped French gardens and numerous fountains making it one of the most prestigious wine domaines in Provence. For the past 20 years the Guénant family have been committed to preserving traditional methods of production. Château Beaulieu now cultivates a range of local produce, from olive oils and almonds to truffles and Provence honey, which contribute to keeping alive ancestral biodiversity at the domaine.

DETAILS

RRP: **12** €

AVAILABLE IN RESTAURANTS & WINE STORES

[Cuvée Alexandre rosé 2020 Fact Sheet](#)

PRESS CONTACT

Paul ALARY - Product Manager

04 42 66 38 74 paul.alary@chateau-beaulieu.fr
chateaubeaulieu.fr



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