



In the 1950's the café waiters set all the girls to dreaming with their smart outfit with the bow tie and their agility in serving. Les Beaux Gosses is created in honour of these men who are the incarnation of the art of living and elegance à la française. Look out, the Beaux Gosses are at the bar !

AOP CÔTES DU RHÔNE

Cradled by the breezes of the cleansing mistral, the vineyards of this Côtes du Rhône enjoy an exceptional climate. Summers are warm and dry, with occasional sometimes violent storms, and winters are mild. Traditional winemaking, controlled fermentation temperatures and long maceration ensure a genuine, generous wine.

TASTING



Garnet red, brilliant robe.



Charming nose with aromas of red fruits and spices (liquorice and black pepper).



The tannins are firm and silky, dominated by the fruits. A gourmet style with lovely aromatic intensity.

Best served between 14° and 16°C.

FOOD PAIRINGS

A classic that stands out with a cuisine rich in vegetables spiced up with garlic, peppers or even tomatoes. It will be ideal with a good hamburger or lamb chops. On the cheese side, go for a Pélardon or a tomme de brebis.



Grenache, Syrah, Mourvèdre

*Le vin
des bons moments !*