



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2000

PRESENTATION

The production of white wine at Beaucastel is limited as we only have 7 hectares planted in white vines. The main variety is Roussanne, which represents 80% of the blend.

THE VINTAGE

An exceptional vintage.

A very hot summer but with great conditions until the end of the harvest.

LOCATION

Château de Beaucastel has 7 hectares of white varieties.

TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles).

AGEING

Handpicked in small cases, sorting of the grapes, pneumatic pressing, settling of the juice, fermentation (30% in oak barrels, 70% in tanks) for 8 months. Bottling after 8 months.

VARIETALS

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

SERVING

10°C in INAO glasses

TASTING

Dark yellow colour slightly cloudy.

A nose of quince, cinnamon and chervil.

The mouth is oxidised and lacks richness.

This wine has entered its Oxidative phase, typical of Roussanne, and therefore must be cellared until at least 2011.

REVIEWS AND AWARDS

Wine Spectator

90/100

"Full-bodied white, picked in a late-harvest mode, giving a lot of fig, tropical, ripe fruit character, but never veering toward heavy, staying clean and fresh, with lemon and pear, especially on the finish. Impressive. Drink now through 2010. 2,330 cases made."

Wine Spectator, 31/10/2002



95/100

"The 2000 Chateauneuf du Pape blanc exhibits classic notes of honeyed nuts, butter, orange marmalade, rose water, and acacia flowers. Full-bodied, concentrated, and unctuous, it will drink well for 5-12 years."

Wine Advocate, 01/02/2003

