



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2022



PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand-picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks. For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%

SERVING

Serve lightly chilled at 10°C in a fine glass.

TASTING

Beautiful gold-colour with subtle green undertones. The nose reveals a superb, very delicate aromatic bouquet with aromas of citrus fruit such as lemon and grapefruit, combined with notes of white flowers and lime blossom. Beautifully tense and perfectly balanced, the palate extends these citrus aromas, highlighted by pretty saline notes. The finish reveals a beautiful bitterness.



REVIEWS AND AWARDS



16/20

"A blend of Viognier, Bourboulenc and Grenache Blanc. Cask sample. Fresh nose. The palate has peach, apricot as well as pear and honey notes. Sweet fruit on the rich, layered palate - bordering on tropical. Rich, layered, big, attractive and opulent."

Jancis Robinson, 29/11/2023



90/100

"A blend of Marsanne, Bourboulenc, Viognier and Roussanne, the 2022 Cotes du Rhone Coudoulet de Beaucastel Blanc features refreshing notes of pear and melon. It's medium to full-bodied, plump on the mid-palate, then turns a bit chalky, with a slightly dusty feel to the lingering finish."

Wine Advocate, 10/12/2023

