



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 1990

VORSTELLUNG

Die Herstellung von Weißwein bei Beaucastel ist begrenzt, da nur 7 Hektar mit weißen Trauben bepflanzt sind. Die Hauptsorte ist Roussanne, die 80% des Ertrages repräsentieren

DER JAHRGANG

Exceptional Vintage,

A hot summer, great and hot weather with cool nights until the end of the harvest

LAGE

Château de Beaucastel hat 7 Hektar mit weißen Sorten bepflanzt.

TERROIR

Molasse Meeresböden des Miozän, bedeckt mit Alpinen Ablagerungen.

REIFE

Handverlesen in kleinen Kisten,

Sortierung der Trauben,

Pneumatische Pressung, Keltern, Absetzen des Saftes,

Reifung (30% in Eichenfässern, 70% in Tanks).

Während 8 Monaten (30% in Eichenfässern, 70% in Tanks).

Abfüllung nach 8 Monaten.

REBSORTEN

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

SERVIEREN

10 ° C im INAO Glas

VERKOSTUNG

The colour is still dark yellow with gold undertones.

The nose is on exotic fruits such as mango and passion fruit.

The mouth is a still oxidised and gives the impression of licking hay.

This vintage is starting to get out of its oxidative phase and should be kept.

TESTBERICHTE UND AUSZEICHNUNGEN

Robert Parker
WINE ADVOCATE

88

"The 1990 blanc exhibits a great deal of strength and muscle in a full-bodied, well-balanced, ripe, heady, nicely textured style. The wine is less concentrated than the 1989, but it is still an impressive mouthful of wine. As I have stated in the past, if you are going to buy this wine, drink it within 2-3 years of the vintage, or be prepared to cellar it for 10 years. It tends to be best several years after bottling, at which time it closes up, not to emerge for 7-8 years. Last tasted 11/94."

Wine Advocate

