



CHÂTEAU DE BEAUCASTEL



Château de beaucastel Châteauneuf-du-Pape Blanc 1998

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, great weather 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

Beautiful golden yellow colour.

The nose is mineral with notes of white flowers, honey and marmalade.

The mouth is round and rich in yellow fruits (peaches and apricots) followed by notes of salted caramel butter and a slightly salty finish.



REVIEWS AND AWARDS

Wine Spectator

"wonderful ripe fruit, showing pear, citrus, honey and quince in a fat package. A lemony finish keeps things fresh."

Wine Spectator, 15/12/1995

"Best damn white wine I've ever had! Old and complex. Rich flavours and aromas bit still light and refreshing."

Max Driscoll, Twitter, 09/01/2014

