

CHÂTEAU DE BEAUCASTEL



CARTAINER OU PAPE APPELLATION O'ORIGINE CONTROLE TOTAL THE STATE APPELLATION

Château de Beaucastel Châteauneuf-du-Pape Blanc 2023

PRESENTATION

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

THE VINTAGE

With fairly standard but slightly late weather conditions, the 2023 vintage is showing great potential with superb freshness. The fairly dry winter was followed by a relatively humid spring but with wind allowing to maintain good health. Budburst was a little late and this slight shift in the vine cycle lasted until the harvest. The summer was quite dry, and slightly cooler allowing the grapes to ripen nicely, despite a short heat wave in mid-August which completed the ripening of the berries. The harvest began on August 24th for the whites and on the 28th for the reds, and took place in idyllic conditions until September 5th. With magnificent berries, the vatting was quite short with great extractions. The first tastings reveal wines with great potential and astonishing freshness.

LOCATION

Château de Beaucastel has 7 hectares of white varieties.

TERROIF

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

AGFING

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

Elegant, limpid, brilliant gold color. The nose reveals a magnificent, fresh, floral bouquet, dominated by delicate notes of white flowers and juicy peach. Particularly refined, the palate reveals superb freshness and a perfect balance of roundness, finesse and complexity, underpinned by fine acidity and a supple, silky texture that delicately underscore delicious peach and citrus aromas. The well-balanced finish is long-lasting, thanks to a fine bitterness that adds a delicately saline note. A very fine vintage of white Beaucastel, of great refinement.

