



CHÂTEAU DE BEAUCASTEL

Chateau de Beaucastel Cotes du Rhone Coudoulet Blanc 2010



酒款介绍

30 公顷的古度莱在博卡斯特古堡的东面，A7高速公路的另一边。古度莱日趋明显被人们认为是小博卡斯特古堡。古度莱的土质结构和博卡斯特古堡有很多相似处高山积洪的沉积物覆盖着磨拉石海床。这些被称作滚动的小石块的卵石十分重要。在白天，它们吸收热量，然后在晚上慢慢地释放，给春天的葡萄树创造一个良好的环境。

年份概况

In 2010, all the right conditions were united to produce an exceptional vintage.

Heavy rainfall during spring, followed by a very hot summer and an Indian summer in September, allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit and great finesse.

地点

带有罗纳丘法定产区之名，毗邻博卡斯特古堡的葡萄树，在Orange地区和亚维农之间。博卡斯特古度莱白的葡萄园共占地3公顷。

风土

中新世的海洋磨拉石附着一层高山的洪积层（圆形卵石）

陈酿

用篮子进行手工采摘，气动压榨加上葡萄汁净化，一部分在橡木桶进行发酵，一部分在不锈钢桶进行发酵。

葡萄品种

布尔朗克 30%, Marsanne 30%, 维奥涅尔 30%, 克莱雷特 10%

侍酒

适合在10度微冰镇，细玻璃杯中饮用

品鉴

色泽：淡黄色

嗅觉：多汁的桃子和香甜蜂蜜气息

味觉：圆润丰腴，酒体饱满，平衡出色，新鲜并且花香四溢，

评论与奖项

"Chateau de Beaucastel 2010 Coudoulet de Beaucastel Blanc. Coudoulet is a single vineyard near the chateau itself, producing what many call baby Beaucastel. This white version is a blend of Marsanne, Viognier, and Bourboulenc, and is a pale gold colour smelling of honeyed peaches; in the mouth the peach notes continue and the wine is vibrant and full bodied. This will gracefully age for two or three years."

The Waterloo Record, 28/10/2011



90/100

"I love white Cotes du Rhone. That's what this is. The fruit flavours tend to be more neutral and subtle than, say, chardonnay or sauvignon blanc. Made from marsanne, viognier, bourboulenc and clairette, this top-ranked example is medium-bodied, with a round, silky feel resolving with a lightly chalky finish and kick of invigorating bitterness. Consider pairing it with roast chicken."

The Globe and Mail, 02/12/2011

90/100

"Pale, green-tinged yellow. Fresh, assertively perfumed aromas of orange, pear and minerals, with a sexy floral quality adding complexity. Bright and focused yet silky on the palate, offering sappy citrus and orchard fruit flavors. Closes bright and nervy, with very good persistence to the orange zest and jasmine nuances."

Josh Reynolds, 23/05/2012



87/100

"The 2010 Cotes du Rhone Coudoulet Blanc (30% Viognier, 30% Bourboulenc, 30% Marsanne and 10% Clairette) offers up scents of white peaches, wet stones, spring flowers and apricot marmalade."

Wine Advocate, 01/10/2011

Wine Spectator

90/100

"Ripe and creamy up front, with butter-framed melon, creamed peach and pear notes that are then offset by a stony edge on the fresh finish. Blossoms in the glass. Bourboulenc, Viognier, Marsanne and Clairette."

Wine Spectator, 29/02/2012

91/100

"A superb vintage for this cuvee, the 2010 Chateau de Beaucastel Cotes du Rhone Coudoulet de Beaucastel Blanc is a blend of 30% Viognier, 30% Marsanne, 30% Bourboulenc, and 10% Clairette that's aged 80% in stainless steel tank, and 20% in small barrels. Very light gold in color, it exhibits a crisp bouquet that gains richness with air, going from light citrus and mineral-driven to showing more peach, flowers, dried stone, and honeysuckle over fresh white is superb now, yet should also evolve and drink well for 2-4 years."

The Rhône Report, 11/03/2012



90/100

"The Beaucastel 2010 Cotes du Rhone Coudoulet Blanc may well be the best Coudoulet white I have ever tasted. I scored it very conservatively last year, but out of bottle this wine (again, a blend of 30% Viognier, 30% Bourboulenc, 20% Marsanne and the rest Clairette) is not dissimilar from drinking the Beaucastel Roussanne. This is a gorgeous wine, with wet stones interwoven with apricot marmalade, white peach, honeysuckle and rose petals. It is an extraordinary Cotes du Rhone white and possibly the best white Cotes du Rhone I have ever tasted."

Robert Parker, Wine Advocate, 01/10/2012



15.5/20

"From the other side of the road from the Chateauneuf boundary. Clairette, Viognier, Bourboulenc. Little bit of Roussanne and Marsanne. Slightly sandier than Beaucastel.

Pale straw. Opulent nose. Very broad and open. Easy peasy and a little soft on the finish."

Jancis Robinson

