



CHATEAU DE BEAUCASTEL

Chateau de Beaucastel Cotes du Rhone Coudoulet Blanc 2006



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

A great vintage characterised by the contrast between an extremely hot July and a very cool August. September was hot during the first half and experienced two heavy rain pours. This did not hurt the quality of the vintage and we were able to harvest late with the beautiful Indian summer lasting until mid October

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%, 克莱雷特, 布尔郎克, 维安尼亚, 马臣尼

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

Wine Spectator

89

"Has nice richness, with melon and peach flavors backed by a hint of fig on the broad finish. Drink now. 1,130 cases made. JM"

Wine Spectator





90

"The outstanding 2006 Beaucastel Cotes du Rhone Coudoulet Blanc (equal parts Viognier, Marsanne, and Bourboulenc with 10% Clairette added for aromatics) is outstanding, one of the best versions of this wine I have tasted. It is dry, medium-bodied, with oodles of honeysuckle and orange marmalade-like fruit notes intermixed with some lemon oil and citrus. Good acidity, wonderful freshness, and obviously no oak whatsoever make for a tasty, food-friendly wine to drink over the next several years."

Wine Advocate

