



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2006



PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

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

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

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TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks. For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%, , , ,

SERVING

Serve lightly chilled at 10°C in a fine glass.

TASTING

Colour: pale yellow.

Nose: peaches and honey.

Palate: rounded and rich, full bodied with a balanced freshness and floral notes.

REVIEWS AND AWARDS

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

