



# CHÂTEAU DE BEAUCASTEL

## Château de Beaucastel Blanc Roussanne Vieilles Vignes 2005



### PRESENTATION

Considered as one of the greatest white wines in France, only 6000 bottles of this wine are produced. It's made with 100% very old Roussanne vines and harvested slightly over ripe. This exceptional wine must be drunk within 3 years or after 15 years. To be enjoyed with gastronomic cuisine.

### THE VINTAGE

An exceptional vintage spared by the drought. Traditional agriculture allowed a late harvest with very healthy grapes.

### LOCATION

Château de Beaucastel has 7 hectares planted in white varieties.

### TERROIR

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

### AGEING

The grapes are hand picked in small cases and sorted, pneumatically pressed, settling of the juices and fermentation (30% in oak, 70% tanks). Bottled after 8 months.

### VARIETAL

Roussanne 100%

### SERVING

14°C in tasting glasses.

### TASTING

Yellow gold colour, with pale gold overtones.

A dense and complex nose but with traces of white peach, jasmine, sweet spices and bees wax.

The mouth sits on the tongue round and rich, on an impressive balance, with almost a salty after-taste by its mineral finish.

A very concentrated wine showing amazing potential for this vintage.

### REVIEWS AND AWARDS

#### Wine Spectator

"Powerful, with lush layers of mango, papaya and fig, but it's all kept bright and pure, with additional stone fruit, mineral and salted butter notes underneath. The superlong finish just lets the power and grace hang together beautifully."

Wine spectator





96/100

"The 2005 Beaucastel Chateauneuf du Pape blanc Vieilles Vignes is a knock-out wine in this vintage, 100% Roussanne from very old vines with 50% of it kept in tank and 50% barrel-fermented and the blend done prior to bottling. The wine has fabulous intensity, a big, sweet nose of exotic fruit, fig, marmalade, and honeysuckle, huge body, decent acidity, and an unctuous palate. It is a gorgeous wine to drink over 3-4 years or assume the risk that it is going to rebound in 10-12 years, which it most frequently does."

Wine Advocate

