



## CHÂTEAU DE BEAUCASTEL

### Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2001



#### 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

Great Vintage,  
After a heat wave, the drought was important

#### 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.

Afficher Sans titre sur une carte plus grande

#### 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

*Robert Parker*  
WINE ADVOCATE

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"Readers seeking more reasonably-priced whites need look no further than the 2001 Cotes du Rhone Coudoulet blanc. A blend of 30% Viognier and 70% miscellaneous white varietals, this elegant 2001 is filled with characteristics of lychee nuts, minerals, apricots, and pineapple. Made in a fruit-driven, medium-bodied style with surprising delineation, it should be enjoyed during its first 3-4 years of life."

Wine Advocate

