



CHÂTEAU DE BEAUCASTEL



Chateau de Beaucastel Chateauneuf-du-Pape Blanc 2014

酒款介绍

博卡斯特古堡所产白葡萄酒有限，共计7公顷葡萄园用于生产白葡萄酒。主要品种为瑚珊，在混酿葡萄酒中占比80%左右。

年份概况

2014年的冬天很温和，但并不特别寒冷，但一直到三月的中旬，降雨量都比较大。温度与水分的保持使得葡萄藤抽芽较早。干燥的春天一直持续到六月末，甚至在一些地区出现了缺水的迹象。好在花期以及坐果的情况都比较理想，使得优秀的产量能有一定的保证。七月与八月显得尤为的寒冷潮湿，这使得葡萄藤的生长周期放缓，迫使酿酒师不得不加强对葡萄园情况的监控。九月初期的两周阳光充足，天气情况非常令人欣喜，随之带来的是良好的葡萄成熟度。瑚珊和玛珊酿造的白葡萄酒非常平衡，清爽，充满了优雅感。

地点

博卡斯特古堡共计7公顷葡萄园种植白葡萄。

风土

中新世时期的磨砾层海床上覆盖着阿尔卑斯冲击沉积土壤（鹅卵石）。

陈酿

手工采收并用小容器分装分拣，采用气囊压榨技术，葡萄汁冷凝澄清，采用30%橡木桶和70%不锈钢罐发酵。

成熟8个月（30%橡木桶和70%不锈钢罐）后装瓶。

葡萄品种

瑚珊 80%，白歌海娜 15%，Picardan, Clairette, Bourboulenc 5%

侍酒

14C 采用国家原产地名称局规定酒杯 侍酒

评论与奖项

Robert Parker
WINE ADVOCATE

91/100

"A good, maybe not great vintage for the 2014 Chateauneuf du Pape Blanc, its still outstanding and offers loads of orchard fruits, brioche, crushed rock and buttered citrus in a medium to full-bodied, elegant, pretty style. Id give bottles a year in the cellar and drink them over the following decade, but a recent retrospective has convinced me you can age these for just about as long as youd like."

Jeb Dunnuck, Wine Advocate, 01/10/2015





93/100

"2014 Chateauneuf-du-Pape Blanc

(aged for eight months in 70% stainless steel tanks and 30% in wooden barrels): Limpid yellow. Lively aromas of green apple, white peach and anise are complicated by hints of smoky minerals and pungent flowers that build with air. Juicy, seamless and taut on the palate, offering fresh pear, nectarine and lemon zest flavors that deepen on the back half. The mineral and anise notes repeat on a penetrating finish that lingers with outstanding tenacity."

Josh Reynolds, Vinous, 12/04/2016

Wine Spectator

94/100

"A gorgeously rendered hedonists' delight, with creamed melon, peach, apricot and quince flavors that glide along, supported by subtle ginger, hazelnut and piecrust notes. The long, lush finish has fruit for days. Drink now through 2020."

Wine Spectator, 15/11/2016



91/100

"Full bodied and rich, this is a big, toasty example of white Chateauneuf-du-Pape. Grilled mango notes lead the way, with vanilla and toast framing tropical and stone fruit on the long, oak-lined finish."

Wine Enthusiast, 02/05/2017

**bettane +
desseauve**

17/20

Guide Bettane et Desseauve des vins de France, 01/08/2017

