



# CHÂTEAU DE BEAUCASTEL

## Château de Beaucastel Châteauneuf-du-Pape Blanc 2001



### PRESENTATION

The production of white wine at Beaucastel is limited as we only have 7 hectares planted in white vines. The main variety is Roussanne, which represents 80% of the blend.

### THE VINTAGE

A great vintage spared by the heat wave.

### LOCATION

Château de Beaucastel has 7 hectares of white varieties.

### TERROIR

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

### AGEING

Handpicked in small cases, sorting of the grapes, pneumatic pressing, settling of the juice, fermentation (30% in oak barrels, 70% in tanks) for 8 months. Bottling after 8 months.

### VARIETALS

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

### SERVING

10°C in INAO glasses

### TASTING

Yellow straw colour.

The nose is elegant with crystallised fruit and white flowers.

The mouth is fat and round, very elegant with a good minerality.

This is a beautiful wine to drink now.

### REVIEWS AND AWARDS

#### Wine Spectator

92/100

"Thick, rich, ripe and opulent white, with spicy exotic fruit, sandalwood, butter, popcorn, faded flowers and a lack of crisp acidity. Harmonious, full-bodied. A bit hot on the finish, but fabulous mouthfeel, with that amazing thickness from start to finish. Drink now through 2012. 1,915 cases made."

Wine Spectator, 15/12/2003



92/100

"The 2001 Chateauneuf du Pape blanc (80% Roussanne and 20% Grenache Blanc, Picardin, and Bourboulenc) is a buttery, smoky, rich example with a mineral-like intensity, full body, and lavishly rich flavors that coat the palate with honeysuckle, marmalade, and glycerin. It should drink well for 10-15 years."

Wine Advocate, 01/02/2003

