



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

Pierre Perrin
WINE ADVOCATE

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

