



## CHÂTEAU DE BEAUCASTEL



### Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2015

#### 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

2015 was a magnificent year in the south as well, characterized by excellent sanitary conditions thanks to the mild, wet winter, followed by a relatively hot, dry spring. The vines coped well with the extreme heat and lack of rain in the summer thanks to good hydric reserves. Following satisfactory flowering, rapid and regular ripening was assisted by rain that fell in August, producing berries rich in phenolic compounds and anthocyanins. As in the north, harvesting took place under excellent conditions.

#### 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.

#### 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

Pretty pale yellow dress. The nose is elegant, very mineral with touches of honey and white fruit. In the mouth, it is all finesse, with roundness and very floral notes. A big Côtes-du-Rhône.

#### REVIEWS AND AWARDS

*Robert Parker*  
WINE ADVOCATE

87/100

"The 2015 Coudoulet de Beaucastel Côtes du Rhône Blanc had just been bottled and showed a medium-bodied, rich, nicely textured style to go with pretty, citrus, floral and honeyed aromas and flavors. It's a no brainer purchase to drink over the coming couple of years, although I've had plenty of delicious aged examples of this cuvée as well."

Jeb Dunnuck, Wine Advocate, 28/10/2016



"Joy for me is a great southern Rhône white. Drunk at 10-12 C, this is full of peach and pears, with a hint of almond and just enough acidity to keep it lively. When served warmer than that, it becomes so rich and honeyed, exotic and sensual. This is when I love to drink it.

Residual sugar: 3.3 g/L.

Grape varieties: Marsanne, Viognier, Clairette.

Serve at 10-14 C.

Drink now-2022.

Food pairing idea: apéritif, scallops, richer fish in sauce."

Bill Zacharkiw, Montreal Gazette, 07/07/2017

