

# CHÂTEAU DE BEAUCASTEL



# Château de Beaucastel Côtes du Rhône Rouge Coudoulet - 2023

#### **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 if off slowly at night which gives a good start to the vines in the Spring.

#### THE VINTAGE

The 2023 vintage is characterised by a beautiful climatic balance, which is reflected in the cellar. The mild winter was followed by a dry spring then a hot summer, particularly in August and September. Despite a slight lack of rain, these conditions allowed ideal ripening and the harvest began on August 22nd in perfect conditions. Under a warm and radiant sun, the harvest went perfectly, even if it was necessary to work quickly to prevent the juices from oxidizing in the heat, particularly the rosés. The harvest ended on October 4, with the last devatting on October 23. The first tastings reveal very balanced wines: they are rich, powerful and have good concentration, while having retained a beautiful freshness. A vintage that shows great potential.

#### LOCATION

30 hectares in Côtes-du-Rhône.

#### TERROIR

Molasse seabed of the Miocene period covered by diluvial alpine deposits (rolled pebbles), identical to the vineyard of Châteauneuf-du-Pape.

#### **AGFING**

Each variety is harvested manually and separately, then sorted in the cellar. The harvest is heated to 80°C (skins) and then cooled down to 20°C. Classic maceration occurs in cement tanks for 12 days. Pressing in pneumatic presses. Blending of the different varietals after malolactic fermentation. Ageing in Oak Foudres for 6 months.

### VARIFTALS

Grenache 40%, Mourvèdre 30%, Syrah 20%, Cinsault 10%

#### **SERVING**

16°C in tasting glasses.

#### **TASTING**

Elegant, clear ruby-red colour with purple highlights. Beautifully fresh, the nose shows an attractive aromatic bouquet with notes of fresh red fruit such as crushed strawberries. This easy-drinking freshness continues on the palate with a very nice balance, roundness and delicious smoothness thanks to soft and velvety tannins and beautiful fruity aromas. Ample and refined, the finish offers a very nice length with a hint of salinity. A very fine wine for this 2023 vintage.



## **REVIEWS AND AWARDS**



"Coudoulet de Beaucastel is no ordinary Côtes du Rhône.

It is made by Château de Beaucastel, one of the most famous names of Châteauneuf-du-Pape. Vines have likely been grown on these soils since the mid 16th century, when posterity records a nobleman by the name of Beaucastel building a property there."

Jancis Robinson

