



## CHÂTEAU DE BEAUCASTEL

### Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2016



#### 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

The 2016 vintage in the Southern Rhone valley is exceptional, both in terms of quality and quantity, thanks to idyllic weather conditions that protected the region from climatic accidents throughout the whole year.

#### 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

With its golden yellow colour, this Coudoulet white 2016 is characterized by its great freshness. The palate is well-structured; tense and with good balance, marked by notes of lime and lemony flowers. A beautiful vintage with great freshness.

#### REVIEWS AND AWARDS

**JEB DUNNUCK** 90/100

"Leading off the whites and just bottled, the 2016 Côtes du Rhône Blanc Coudoulet de Beaucastel offers terrific notes of citrus blossom and apple peel to go with a medium-bodied richness and depth. It's a rich, impressive Côtes du Rhône Blanc I'd happily drink over the coming 2-4 years, and readers interesting in checking out a high-quality white from the Southern Rhône should give this a try."

Jeb dunnuck, 19/10/2017

