



# CHÂTEAU DE BEAUCASTEL

## Château de Beaucastel Châteauneuf-du-Pape Blanc - 2024



### PRESENTATION

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

### THE VINTAGE

With complex climatic conditions, 2024 was particularly challenging, requiring constant attention and commitment in the vineyard. Efforts rewarded by a vintage that is proving particularly promising. The early harvest, with 10 days ahead of average, began on August 28th for the whites and on the 30th for the reds and ended on October 4th with Mourvèdre, which forms the basis of the Hommage à Jacques Perrin wine. A long harvest in order to harvest each plot at perfect maturity, which took place in very good conditions, with cool temperatures, avoiding having to harvest at night. At the end of the harvest, the yields were reasonable, and the first tastings were exhilarating with balanced wines, particularly fruity and offering a lot of freshness. The 2024 vintage thus has very good potential, and great balance.

### 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

An elegant, clear, and shiny golden colour with straw-like undertones. The nose reveals a magnificent bouquet, both powerful and subtle, with aromas of brioche, fresh almonds, and a hint of clove. Particularly refined, the palate gradually unveils its aromatic intensity, with superb notes of fresh apricots, bergamot, and green tea, offering a perfect balance between roundness, finesse, and complexity, supported by a beautiful acidity and a soft, silky texture. The long, lingering finish is remarkably fresh. A very fine vintage of Beaucastel white.

### REVIEWS AND AWARDS

[JAMESUCKLING.COM](https://www.jamesuckling.com)

95/100

"A fresh, balanced and velvety white with lemons, white peaches, warm herbs and mild spices on the nose. It's medium- to full-bodied with an oily texture to the flavorful mid-palate. Baked lemons meet a lift of verbena and spices. Plenty of weight here, with a delicious, caressing texture to the peachy finish. Drink or hold."

James Suckling, 08/04/2025





93/100

"The 2024 Châteauneuf-du-Pape Blanc Roussanne Vieilles Vignes is the white wine of the vintage. Fragrant chamomile, linden blossom, lemon flesh, jasmine and a trace of cedar are all pushed forward. Herbal tea adds even more complexity. Perfumed and refined, the full-bodied 2024 caresses the palate with impressive intensity and vibrancy, closing with a sleek saline touch on the long, focused finale."

Vinous, 16/10/2025



97/100

"So beautifully generous on the palate, so rich but so fresh, with great salinity – really mouthwatering. That's what makes this vintage so special: generosity and freshness plus acidity and salinity makes for great vibrancy and impact. Hugely impressive."

Decanter, 29/09/2025



94/100

"Wafting from the glass with a fresh, perfumed bouquet of spices, white flowers, pear, peach and angelica, the 2024 Châteauneuf du Pape Blanc possesses a medium- to full-bodied, dense and sappy palate framed by a gastronomic bitterness, concluding with a long, saline and lively finish. More tensile than in the past, this is a strikingly pure white wine."

Wine Advocate, 16/10/2025



95/100

"Based largely on Roussanne with smaller amounts of Grenache Blanc, Clairette, and Bourboulenc, the 2024 Châteauneuf Du Pape Blanc shows vibrant white peach, honeyed melon, flowers, spice, and crushed stone. It's medium to full-bodied, with a fresh, focused mouthfeel, notable purity, integrated acidity, and a great finish. This beauty will drink nicely over the coming 30 years if well stored. Drink 2025-2054."

Jeb Dunnuck, 11/11/2025

