



CHÂTEAU DE BEUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2004

VORSTELLUNG

Die Herstellung von Weißwein bei Beaucastel ist begrenzt, da nur 7 Hektar mit weißen Trauben bepflanzt sind. Die Hauptsorte ist Roussanne, die 80% des Ertrages repräsentieren

DER JAHRGANG

Exceptional Vintage,

Very small production because of 2003 impact and a lot of mistral for 9 days at 70km/h. High pressure and great weather guaranteed no rain

LAGE

Château de Beaucastel hat 7 Hektar mit weißen Sorten bepflanzt.

TERROIR

Molasse Meeresböden des Miozän, bedeckt mit Alpinen Ablagerungen.

REIFE

Handverlesen in kleinen Kisten,

Sortierung der Trauben,

Pneumatische Pressung, Keltern, Absetzen des Saftes,

Reifung (30% in Eichenfässern, 70% in Tanks).

Während 8 Monaten (30% in Eichenfässern, 70% in Tanks).

Abfüllung nach 8 Monaten.

REBSORTEN

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

SERVIEREN

10 ° C im INAO Glas

VERKOSTUNG

Light gold colour.

A vegetal nose with tones of white flowers, aniseed and toast.

The mouth is discreet with a good acidity and minerality with an iodine finale.

To be cellared.

TESTBERICHTE UND AUSZEICHNUNGEN

Wine Spectator

92/100

"Rich and creamy, with an array of floral, tropical fruit and mineral notes that race through a long, stony finish. Drink now through 2009. 2,000 cases made."

Wine Spectator, 31/05/2007





94/100

"The 2004 Beaucastel Chateauneuf du Pape blanc is outrageously good, one of the finest examples they have made over recent vintages. I retasted it and it has jumped in stature and score considerably. It is a beauty, with formidable richness, loads of honeysuckle, litchi, and buttery grapefruit, lemon, and tropical fruits in a full-bodied, well-delineated style with terrific acidity and definition. It should drink well for a decade or more."

Wine Advocate, 01/02/2007



18/20

"Very broad and opulent on the nose. Wonderful layers of flavour – one of the fattest Roussannes I have come across. Real wild edges and potential. Very deep flavoured indeed with the oak beautifully managed (ie invisible). 80% Roussanne with Grenache Blanc, Picardan, Bourboulenc, Clairette. 20% in small oak."

Jancis Robinson, 12/01/2006

