

CHÂTEAU DE BEAUCASTEL



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# Château de Beaucastel Châteauneuf-du-Pape Blanc 2004

#### PRESENTATION

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

# THE VINTAGE

An exceptional vintage, very small production because of the 2003 impact and the severe mistral for 9 days at 70km/h. High pressure and great weather guaranteed no rain.

# 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

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 kept in the cellar.

#### **REVIEWS AND AWARDS**



# 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



BB04E



#### 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



Château de Beaucastel Chemin de Beaucastel, 84350 Courthezon Tel. +33 (0)4 90 70 41 00 - contact@beaucastel.com beaucastel.com ♀ ► 2/2