



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2006

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

Great vintage,

The year is characterized by the contrast between a extremely hot July, and a very cool august. But also two beneficial rain in the middle of both month.

September was hot during the first half with two rains. They did not hurt the quality of the vintage. We were able to harvest late with the beautiful Indian summer which last until mid October

LOCATION

Château de Beaucastel has 7 hectares of white varieties.

TERROIR

Molasse sea bed 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).

During 8 months (30% in oak barrels, 70% in tanks). Bottling after 8 months.

VARIETALS

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

SERVING

10°C in INAO glasses

TASTING

Pale gold colour.

Intense nose on honey.

Very rich mouth, fat, concentrated on candied fruit.

A classic full bodied Châteauneuf du pape to hold or drink.

REVIEWS AND AWARDS

Robert Parker
WINE ADVOCATE

94/100

"The 2006 Chateauneuf du Pape blanc (80% Roussanne and the rest Marsanne, Picpoul, and Bourboulenc) possesses classic notes of orange marmalade, honeysuckle, and rose petals, a full-bodied, unctuous texture, gorgeous purity and richness, and a stunningly long finish. It can compete with the finest full-throttle, dry whites of France as well as the world. It is difficult to find a better white Chateauneuf du Pape than Beaucastel. Much like their reds, their whites are made in a style that is atypical for the appellation. It is put through full malolactic, and one-third is barrel fermented, then blended with the two-thirds that is aged in tank. Extraordinarily rich and honeyed, it is ideal for drinking with intensely flavored culinary dishes."

Wine Advocate, 01/10/2008

