



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Blanc 1992



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

A difficult vintage, Heavy rain and cold weather during the harvest.

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

Orange colour with copper undertones.

The nose gives off mushrooms and toasted bread.

The mouth has come out of the oxidised phase and is now very round and elegant, with notes of mushrooms and great minerality

This wine has a lot of finesse and can be drunk now or kept.

REVIEWS AND AWARDS

89

"The 1992 blanc exhibits a floral, honeyed bouquet and medium-bodied, firm, chewy flavors. It should drink well for 10-15 years. Last tasted 6/95."

Wine Advocate

