



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Blanc 1993



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

Average Vintage,
Some rain and a relatively cold weather during the harvest

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

Deep yellow in colour.
The nose is sweet and soft.
The mouth is fat and mineral, with a beautiful length.

This wine is coming out of its oxidised phase but should not be opened yet.

REVIEWS AND AWARDS

90/100

"The 1993 Beaucastel blanc (80% Roussanne) is fat, unctuous, and full-bodied with layers of honeyed fruit. It is a massive dry white wine that is best paired with powerfully scented Provencal cuisine. Last tasted 7/96."

Wine Advocate, 01/01/1997

