

CHÂTEAU DE BEAUCASTEL





Château de Beaucastel Châteauneuf-du-Pape Rouge 1996

PRESENTATION

Château de Beaucastel has long been considered as one of the greatest wines in France. It is notoriously known for its elegance, balance and ageing potential. Beaucastel has an exceptional Terroir at the Northern limit of the Appellation of Châteauneuf du Pape, exposed to the Mistral wind. All thirteen varieties of the Appellation have been grown organically since the sixties.

THE VINTAGE Good Vintage

A cold year and harvest

LOCATION Châteauneuf du Pape, between Orange and Avignon, Château de Beaucastel red is a 70-hectare vineyard.

Afficher Sans titre sur une carte plus grande

TERROIR

Château de Beaucastel is 110 hectares, with one single plot at the north of the appellation. The terroir is archetypal of the best terroirs in Châteauneuf: rolled pebbles on the surface, sand, clay and limestone deeper down. The vines are old and have been organically grown for 50 years, which has allowed the roots to grow exceptionally deep.

Beaucastel grows all thirteen grape varieties authorised by the appellation.

AGEING

Each variety is harvested separately and manually. Vinification takes place in oak fermenters for the reductive varieties (Mourvèdre, Syrah) and in traditional enamelled concrete tanks for the Oxydative grapes (all the others). Once the malolactic fermentation is finished, the Perrin family blends the different varieties. The blend is then aged in oak Foudres for a year before being bottled.

VARIETALS

Grenache 30%, Mourvèdre 30%, Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul, Picardan, Bourboulenc, Roussanne 15%, Counoise 10%, Syrah 10%, Cinsault 5%

SERVING

Around 15°C. If possible, decant the wine.

TASTING

Deep ruby colour aux bright red overtones Intense nose of the macerated red fruits spiced with leather The mouth is supple and round, with a fresh but elegant finish, with a fruit and Garrigue aftertaste

REVIEWS AND AWARDS



"Fresh and fruity, with smooth tannins, this delivers nice cassis, blackberry and cherry notes. Good acidity leads to a mouthpuckering, racy finish." Wine Spectator, 15/11/1998

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"This vintage is ready to drink and should be opened now and decanted a few hours before serving. Stand the bottle upright 48 hours before serving to avoid any deposit." Château de Beaucastel vertical tasting - Famille Perrin, 03/12/2013

"Châteauneuf-du-Pape Château de Beaucastel magnum 1996 est un vin d'un rare confort. Il est tellement civilisé que c'est son velours qui emporte les suffrages. Très bien fait, au fruit joyeux, il est encore dans sa belle jeunesse." François Audouze, Académie des Vins Anciens



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