



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2010



PRESENTATION

The 30 hectares of Coudoulet are located just east of the vineyard of Beaucastel on the other side of the A7 motorway. For reasons that have now become obvious, Coudoulet is often considered the baby Beaucastel. The Coudoulet soil has many similarities to that of Beaucastel. It is made out of Molasse seabed covered by diluvial alpine deposits. These pebbles called "Galets Roulés" play a big role: They take in the heat during the day and let it off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

In 2010, all the right conditions were united to produce an exceptional vintage. Heavy rainfall during spring, a very hot summer and an Indian summer in September allowed for great harvest conditions.

This vintage produced very balanced wines with intense notes of fruit and great finesse.

LOCATION

Within the Côtes du Rhône appellation, adjoining the vines of Château de Beaucastel, between Orange and Avignon. The vineyard of the Coudoulet de Beaucastel Blanc is 3 hectares (6 acres) in size.

Afficher Sans titre sur une carte plus grande

TERROIR

Miocene marine molasses with a layer of alpine diluvium (rounded pebbles).

AGEING

Hand picked grapes are collected in baskets prior to sorting, pneumatic pressing and clarification of the must, fermentation partially in oak barrels and partially in steel tanks.

For eight months in barrels and steel tanks, before blending and bottling, without cold stabilisation.

VARIETALS

Bourboulenc 30%, Marsanne 30%, Viognier 30%, Clairette 10%

SERVING

Serve lightly chilled at 10°C in a fine glass.

TASTING

Colour: pale yellow.

Nose: peaches and honey.

Palate: rounded and rich, full bodied with a balanced freshness and floral notes.

REVIEWS AND AWARDS

"Château de Beaucastel 2010 Coudoulet de Beaucastel Blanc. Coudoulet is a single vineyard near the chateau itself, producing what many call "baby Beaucastel." This white version is a blend of Marsanne, Viognier, and Bourboulenc, and is a pale gold colour smelling of honeyed peaches; in the mouth the peach notes continue and the wine is vibrant and full bodied. This will gracefully age for two or three years."

The Waterloo Record, 28/10/2011



90/100

"I love white Côtes du Rhône. That's what this is. The fruit flavours tend to be more neutral and subtle than, say, chardonnay or sauvignon blanc. Made from marsanne, viognier, bourboulenc and clairette, this topranked example is medium-bodied, with a round, silky feel resolving with a lightly chalky finish and kick of invigorating bitterness. Consider pairing it with roast chicken."

The Globe and Mail, 02/12/2011

90/100

"Pale, green-tinged yellow. Fresh, assertively perfumed aromas of orange, pear and minerals, with a sexy floral quality adding complexity. Bright and focused yet silky on the palate, offering sappy citrus and orchard fruit flavors. Closes bright and nervy, with very good persistence to the orange zest and jasmine nuances."

Josh Reynolds, 23/05/2012



87/100

"The 2010 Côtes du Rhône Coudoulet Blanc (30% Viognier, 30% Bourboulenc, 30% Marsanne and 10% Clairette) offers up scents of white peaches, wet stones, spring flowers and apricot marmalade."

Wine Advocate, 01/10/2011

Wine Spectator

90/100

"Ripe and creamy up front, with butter-framed melon, creamed peach and pear notes that are then offset by a stony edge on the fresh finish. Blossoms in the glass. Bourboulenc, Vignier, Marsanne and Clairette."

Wine Spectator, 29/02/2012

91/100

"A superb vintage for this cuvee, the 2010 Château de Beaucastel Côtes du Rhône Coudoulet de Beaucastel Blanc is a blend of 30% Viognier, 30% Marsanne, 30% Bourboulenc, and 10% Clairette that's aged 80% in stainless steel tank, and 20% in small barrels. Very light gold in color, it exhibits a crisp bouquet that gains richness with air, going from light citrus and mineral-driven to showing more peach, flowers, dried stone, and honeysuckle over fresh white is superb now, yet should also evolve and drink well for 2-4 years."

The Rhône Report, 11/03/2012



90/100

"The Beaucastel 2010 Côtes du Rhône Coudoulet Blanc may well be the best Coudoulet white i have ever tasted. I scored it very conservatively last year, but out of bottle this wine (again, a blend of 30% Viognier, 30% Bourboulenc, 20% Marsanne and the rest Clairette) is not dissimilar from drinking the Beaucastel Roussanne. This is a gorgeous wine, with wet stones interwoven with apricot marmalade, white peach, honeysuckle and rose petals. It is an extraordinary Côtes du Rhône white and possibly the best white Côtes du Rhône i have ever tasted."

Robert Parker, Wine Advocate, 01/10/2012



15,5/20

"From the other side of the road from the Châteauneuf boundary. Clairette, Viognier, Bourboulenc. Little bit of Roussanne and Marsanne. Slightly sandier than Beaucastel.

Pale straw. Opulent nose. Very broad and open. Easy peasy and a little soft on the finish."

Jancis Robinson

