

CHÂTEAU DE BEAUCASTEL



Chateau de Beaucastel Cotes du Rhone Coudoulet Rouge 2005

演示

古度莱葡萄园位于博卡斯特葡萄园以东,中间以A7高速公路为面积共计约30公顷。该园现在被公认为小博卡斯特园。其土壤与博卡斯特葡萄园极为相似,由磨砾层海床上覆盖阿尔卑斯冲积土壤构成,遍布葡萄园的鹅卵石作用重大:它们在白天吸收大量热量到夜间缓慢释放,这一过程对葡萄树在春天顺利萌芽起着重要作用。

年份

Exceptional Vintage,

Vintage spared by the drought. The traditional agriculture allowed harvesting late very healthy grapes

地点

罗纳河谷共计30公顷

风土

中新世地质期的磨砾层上覆盖富含鹅卵石的阿尔卑斯冲积土壤,典型的教皇新堡地貌

培洒

各品种人工单独采收并在酒厂进行手工分拣;首先将葡萄果实加热到果皮温度80C 然后冷却至20C;在水泥发酵池中进行传统的浸渍发酵约12天后用气囊压榨机压榨;酒精发酵和苹乳发酵结束后对原浆进行勾兑,最后置于橡木桶中成熟约6个月。

葡萄品种

Grenache 30%, 穆尔韦德 30%, 西拉 20%, 神索 20%

侍酒

16C 葡萄酒杯中品饮

品鉴

外观:亮丽活泼的宝石红色,酒体深邃;

香气:红色浆果;

口感:甘美顺滑,有一丝百里香辛辣味

评论与奖项



91/100

"The 2005 Beaucastel Coudoulet Cotes du Rhone is another outstanding example of this Cotes du Rhone made essentially across the border from Chateauneuf du Pape. Notes of tapenade, licorice, smoked herbs, and meat juices interwoven with black cherry and darker fruits are followed by an expansive, broadly flavored, full-bodied wine with no hard edges, gorgeous fruit purity, and a long, spicy, heady finish. This is almost the bottled essence of Provence."

Wine Advocate, 01/08/2008





16.5/20

"Gamey and concentrated. Im hesitating between accusing this of slight TCA and the old horsey Beaucastel character. Very chewy. Pretty tough end. Anthony Lacey, the importer, assured me he had tasted every bottle so this is obviously the endemic character."

Jancis Robinson



90-92/100

"The estate reds include the 2005 Coudoulet, which is a high-class Cotes du Rhone offering up notes of black cherries, blackberry, ground pepper, and hints of licorice and seaweed. It is medium to full-bodied, has good acidity for a 2005, and moderate tannin."

Wine Advocate

89/100

Wine Spectator

"This still has some brawny grip, with dark currant, chestnut and briar notes laced with a streak of hot stone. There's a tarry edge on the finish. Tight still. Needs a little more time."

James Molesworth, Wine Spectator

"A very agreeable expression of colour. This vintage has a structured nose. On the palate it is powerful and balanced with significant freshness; a very attractive style of Chateauneuf-du-Pape with the characteristics of Grenache. Ready to be opened now, preferably in the cold weather to pair with a winter dish or to cellar."

Famille Perrin, 15/03/2014

