



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2009



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

The 2009 vintage can be described as a wine with good structure and soft tannins. The wine is balanced and has a great acidity despite the high temperatures in August. This wine has characteristics of a great vintage such as 2005 and 2007 with great ageing potential.

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

Wine Spectator

89/100

"A plump style offering buttered almond, melon and creamed peach aromas and flavors. The creamy finish has solid length."

Wine Spectator, 31/07/2011





92/100

"This refreshing, mineral-laced, delicious white is lighter than the 2009 Cotes du Rhone Coudoulet Blanc, which continues to "rock and Rhone." Made from the same blend, this 13,000 bottle cuvee offers up notes of lychee nuts, orange marmalade, honeysuckle, lavender, quince and crushed rocks. Stunningly rich and full-bodied, it is a more viscous style of wine than the 2010. The 2010 will have greater longevity, but the 2009 is sumptuous at present."

Wine Advocate, 01/11/2011



16,5/20

"30% each Viognier, Marsanne, Bourboulenc, 10% Clairette. Already a note of honey along with a light floral aroma. Beeswax? Richly textured, dry and there's a grainy grip creating a clear but light structure. Not yet expressive on the mid palate but there is density and freshness in equal measure. A sour aftertaste adds to the freshness."

Jancis Robinson, 16/11/2010

91/100

"Bright yellow. Intense, spicy aromas of nectarine, lemon curd, white flowers and chalky minerals, with a deeper note of honey in the background. Stains the palate with juicy pit and orchard fruit flavors and a strong, refreshingly bitter suggestion of citrus marmalade. Finishes with firm mineral bite and excellent clarity. I suspect that this wine will repay at least another few years of cellaring."

Josh Reynolds, 23/05/2012



91/100

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International Wine Cellar, 01/06/2012

