



CHÂTEAU DE BEAUCASTEL



AOC Châteauneuf-du-Pape Blanc 2008

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

2008 has a Northern style, a cooler year than 2007 for example.

An Indian summer allowed late harvest varieties, such as Mourvèdre and Counoise, to reach perfect maturity. Selection in the vineyard was ruthless and production was 50% less than an average harvest. The wine is quite "northern" in style and is very elegant with a lot of finesse and great balance. This wine will be delicious young and has an ageing potential similar to that of 1988.

LOCATION

Château de Beaucastel has 7 hectares of white varieties.

TERROIR

Molasse seabed 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) for 8 months. Bottling after 8 months.

VARIETALS

Roussanne 80%, Grenache blanc 15%, Picardan, Clairette, Bourboulenc 5%

SERVING

10°C in INAO glasses

TASTING

Beautiful golden yellow colour.

The nose is mineral with notes of white flowers, honey and marmalade.

The mouth is round and rich in yellow fruits (peaches and apricots) followed by notes of salted caramel butter and a slightly salty finish.

REVIEWS AND AWARDS

Jancis Robinson
JancisRobinson.com

16,5/20

"Mid straw/pale gold. Honey, putty and interest on the nose. Lots of acidity and spritz. Very charming and competent. Rather sprightlier than most white Châteauneuf. Quite persistent."

Jancis Robinson, 09/10/2009

Wine Spectator

92/100

"A creamy texture belies the fresh, well-embedded acidity that lets the mango, papaya, macadamia nut, fresh butter and honeysuckle notes to play out on the long, beguiling finish. Gorgeous. Roussanne, Grenache Blanc, Picardan, Bourboulenc and Clairette."

Wine Spectator, 31/03/2010





92/100

"The 2008 Beaucastel Chateauneuf du Pape blanc (80% Roussanne and 20% Grenache Blanc vinified in tank and wood) had its malolactic blocked so the wine's stability and ageworthiness are more consistent than in the past. This beauty may be the finest dry white of the vintage. Aromas of nectarines, orange marmalade, rose petals, quince and buttered tropical fruits are offered in a medium to full-bodied format with lots of freshness and acidity."

Wine Advocate, 01/10/2010

