

CHÂTEAU DE BEAUCASTEL



FAMILLE PERRIN ON HOUSE de Beaucaste ON HOUSE DE RHONE APPELATION DORIGNE CONTROLEE PERRIN TORING RECONTROLEE PERRIN TORING

Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2018

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 if off slowly at night which gives a good start to the vines in the Spring.

THE VINTAGE

The 2018 vintage is characterised by exceptional weather conditions. Flowering took place in the best possible conditions, with a historically abundant grape output. A few rainy episodes at the end of the spring complicated things a little with an attack of mildew, but the good weather then settled down until harvest, which took place under idyllic conditions. The wines are beautiful.

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.

TERROIR

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

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

The 2018 White Coudoulet has a beautiful aniseed-yellow colour and shows a complex nose with a subtle blend of aromas of white flowers, citrus, nectarine and flint. Perfectly balanced thanks to a nice acidity, it offers a delicate minerality on the palate with lemony and then saline notes on the finish. It is a particularly attractive and elegant wine.

REVIEWS AND AWARDS

JEB DUNNUCK

89-91/100

"The 2018 Côtes Du Rhône Coudoulet De Beaucastel Blanc is a terrific white and is ideal for readers looking to understand the whites from the south of France. It offers classic apple and pear fruits, some honeyed minerality, medium body, a supple, elegant profile, and a good finish. It has outstanding potential."

Jeb Dunnuck, 16/08/2019



Libert Carker

89-91/100 "Slightly honeyed pineapple and ripe melon notes mark the nose of the 2018 Côtes du Rhône Coudoulet de Beaucastel Blanc. It's medium to full-bodied, round in the mouth and just a bit soft, so enjoy it over the near term" Wine Advocate, 30/08/2019