



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Blanc 1997



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

A delicate vintage.

A hail storm hurt a part of the Mourvèdre, Counoise and Muscardin, but the crops were harvested in perfect conditions.

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

Dark yellow in colour.

The nose is oxidised and the mouth is flat.

This wine has great potential but must not be opened for another couple of years.

REVIEWS AND AWARDS

Wine Spectator

95/100

"This classy, distinctive white shows wonderful personality and fantastic balance. The smooth mouthfeel has a tight grip that explodes with cedar, spice, tropical, iodine, lemon and mineral notes, all swirling around beautifully. An ager for sure, but tempting now because of its full body. The ripe flavors linger on the bitter almondlike finish. Drink now through 2010. 1,665 cases made."

Wine Spectator, 15/11/1998





93/100

"The 1997 Chateaneuf du Pape blanc (now packaged in an attractive heavy antique bottle) is a blend of 80% Roussanne, 15% Grenache Blanc, and 5% diverse white varietals. 1997 was an excellent vintage for white Chateaneuf du Pape, and this wine reveals the bold, fleshy, sappy, full-bodied fruit so evident in the vintage. The 1997 exhibits plenty of honeyed citrus and floral (rose) scents, an unctuous texture, good glycerin, and heady alcohol in the long, luscious finish. This impressively-endowed Chateaneuf is ideal for drinking over the next decade or more."

Wine Advocate, 01/02/1999

