



## CHÂTEAU DE BEAUCASTEL

### Château de Beaucastel Côtes du Rhône Coudoulet Blanc 2003



#### 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

A great vintage spared by the drought!

#### 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

87

"Fat and forward, with almond and cantaloupe flavors followed by a soft finish. Shows the mature aspect of whites from this vintage. Drink now. 1,165 cases made. -JM"  
Wine Spectator





88

"The 2003 Beaucastel Cotes du Rhone Coudoulet blanc exhibits an apricot liqueur-like note, low acidity, and a fat, corpulent personality in a style that requires consumption over the next year, as it will be short-lived."

Wine Advocate



88

"The 2003 Cotes du Rhone Coudoulet blanc, an equal part blend of Viognier, Marsanne, and Bourboulenc, exhibits plenty of honeysuckle and citrus oils in the nose, medium body, wonderful freshness, and a chunky, fleshy, low acid finish. Drink it over the next 1-2 years.

P.S. Of considerable interest during my September, 2004 visit was Francois Perrin's decision to open a 1980 Chateaneuf du Pape blanc (rated 94). He did this because I have been visiting Beaucastel for nearly 26 years, and in its youth, I remember this wine was quite impressive. At about age 6-7, it seemed to be completely dead and oxidized, and had taken on an old gold color. However, according to Perrin, about five years ago it came alive, and this bottle was spectacular. The aging of not only white Hermitage (which is primarily Marsanne) but also these special cuvees of Roussanne (particularly Beaucastel's, but I suspect also other Roussane-based white Chateaneuf du Papes such as Grand Veneur's La Fontaine and La Nerthe's Clos de Beauvenir) is bizarre, and defies any rational explanation. They are compelling when first released, then become nearly undrinkable only to re-emerge in the future, but one is never quite sure at what age that will happen. It is one of the mysteries of wine, but it is reassuring to know there are still things the so-called experts cannot explain."

Wine Advocate

