



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 1991

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

Very Difficult Vintage,
Very heavy rain and a cold weather during the harvest

LOCATION

Château de Beaucastel has 7 hectares of white varieties.

TERROIR

Molasse sea bed 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).

During 8 months (30% in oak barrels, 70% in tanks). Bottling after 8 months.

VARIETALS

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

SERVING

10°C in INAO glasses

TASTING

The colour is golden yellow with bright undertones.

The nose is fresh on honey, garrigue and gunpowder.

The mouth is complex and fresh. The acidity is there but we can recognise the terroir with notes of under-wood and vegetal notes.

This is a round and fragrant wine with complexity and depth that can be enjoyed now.

REVIEWS AND AWARDS

Wine Spectator

"Soft and fleshy. The ripe pear and honey flavors are modestly proportioned, but they stay with you through the finish."

Wine Spectator, 15/04/1993

