



## CHÂTEAU DE BEAUCASTEL



### Château de Beaucastel Blanc Châteauneuf-du-Pape Blanc 1994

#### 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

Good vintage

A hot summer with a cold harvest period and a very small harvest

#### 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.

Oxidised nose.

Mouth is also oxidised with notes of copper.

This wine is still in the oxidative period and must not be opened.

#### REVIEWS AND AWARDS

93/100

"The 1994 Chateauneuf du Pape blanc is more honeyed and richer than the 1995. It is full-bodied and intense, with gobs of honeyed cherry-like fruit. Structured yet dense, it is a formidable example of Beaucastel's white wine. It will age for 10-15 or more years."

Wine Advocate, 01/08/1996

