



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

