



CHÂTEAU DE BEAUCASTEL

Château de Beaucastel Châteauneuf-du-Pape Blanc - 2022



PRESENTATION

The production of white wine at Beaucastel is limited as we only have 7 hectares of white vines planted. The main variety is Roussanne, representing 80% of the blend.

THE VINTAGE

The 2022 vintage experienced contrasting climatic hazards which allowed to offer good quality grapes and a very promising aromatic complexity, with however a heterogeneous volume depending on the plots. Winter and spring were particularly mild and very dry, with the months of January and May proving to be the driest since the start of the 20th century, with record temperatures in May and June. These conditions allowed to maintain an excellent sanitary state of the vines, thanks to a total absence of disease. The summer was then very sunny with high temperatures that presaged high potential in terms of alcohol, but saving rains in mid-August allowed the grapes to slowly continue to mature. The harvest thus began on August 19th in very good conditions and 11 days ahead of 2021. It was punctuated by a few rainfalls in September which did not alter the superb quality of the grapes but made it necessary to carry out a light sorting in the vineyard. We have worked our rosés with finesse, for elegant, fruity and low-alcohol wines. The reds were gently vinified with delicate extractions which reveal particularly balanced wines. The first tastings suggest a 2022 vintage full of promise, with complex and aromatic palates and great balance.

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

Superb gold colour, clear and shiny. The nose reveals a magnificent, very fresh and particularly floral aromatic bouquet dominated by delicate notes of white flowers. Of great elegance, the palate offers a perfect balance between roundness, finesse and complexity with tasty aromas of peaches and citrus fruit, a silky, soft and refined texture and very nice freshness. The finish is long thanks to a fine bitterness which brings a delicate saline note. A wonderful vintage of Beaucastel white.

REVIEWS AND AWARDS

Decanter 94/100

"An aromatic vintage at this stage, with honeyed pear and honeysuckle characters. Full, round, and generous, with plenty of glycerol, all cut through by a strong beam of acidity. Alcohol is just gently warming. Certainly a rich vintage, all about power, weight, and ripeness."

Decanter, 15/11/2023





94/100

"Roughly 80% Roussanne, with the balance a mix of other permitted white varieties, Beaucastel's 2022 Chateauneuf du Pape Blanc is a fine, fine effort. Tangerine and peach notes are plump and round on the full-bodied palate, which is quite rich and plush in feel yet long and harmonious on the finish. The ability to be so ripe and sumptuous yet balanced is truly remarkable."

Wine Advocate, 10/12/2023

JAMES SUCKLING.COM

95/100

"Fantastic nose of cooked apricots, a wide spectrum of candied fruit and toasted nuts. Full-bodied, concentrated and creamy, with a very caressing texture on the mid palate and a very long finish that has great restrained power. From organically grown grapes. Drink or hold."

James Suckling, 11/04/2024

Wine Spectator

94/100

"An alluring, generous white, with a lot of pleasure to the honey-coated quince and apple notes, cut with pithy acidity and a chalky mineral layer. Density builds as this unwinds in the glass, with toasted almond, green herb and white blossom details adding complexity. Long, with impressive focus to the concentrated and full yet fresh finish. Delicious. Roussanne, Grenache Blanc, Clairette and Bourboulenc. Drink now through 2030."

Wine Spectator, 31/03/2025

