



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 2012

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

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February. A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August. The harvesting conditions were ideal. All these conditions make a great vintage.

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

Beautiful golden yellow colour.

The nose has a lot of minerality with notes of white flowers, honey and marmalade.

The mouth is round and rich in yellow fruits (peaches and apricots) followed by notes of salted butter caramel and a slightly salty finish.

REVIEWS AND AWARDS

94/100

"Always one of the leading whites in the appellation, the 2012 Chateauneuf du Pape Blanc checks in as a blend of 80% Roussanne (from 40-year-old vines) and the balance Grenache Blanc, Picardan, Clairette and Bourboulenc. Aged 70% in tank and 30% in barrels, it displays terrific notes of white currants, dried pineapple, flowers and salty minerality that flow to a medium to full-bodied, gorgeously textured and rich palate feel. Despite the richness level, it stays lively and fresh, and should drink nicely for 3-4 years. It will, of course, keep longer, but these are notoriously finicky in how they age."

Jeb Denuck, Wine Advocate, 01/11/2013



"A very tropical and broad richness, quince and honeysuckle, lychee, miel confit. A fresh mineral finish gives poise and balance. A splendid effort that is delicious now but will take on some weight over time."

Field, Morris & Verdin, 10/10/2013

"There seems to be a real elegance to the white wines from this vintage; a brilliant balance between rich fleshy stone fruits and finely poised freshness. The aroma here is restrained, youthful and nervy with a hint of nut, quince and crushed white flowers. The palate is waxy with a nut-oil quality alongside beautiful apricot, white peach and pear culminating in an excellent finish layered with rocky minerals."

Lay and Wheeler, 15/10/2013

Wine Spectator

93/100

"Offers a high-pitched feel, with honeysuckle, chamomile and talc notes quickly followed by melon rind, yellow apple and star fruit flavors. The finish shows more depth, featuring hints of brioche and macadamia nut that should develop with time, revealing a buried salted butter accent."

James Molesworth, Wine Spectator, 31/08/2014



17,5/20

"Pale gold. Attractively savoury edge (compared with the Coudoulet Blanc that seems so sweet). Very round and beguiling – quite unlike any other wine I can think of. Honey and lime blossom. Rich yet with some lift and refreshment too. Great stuff!"

Jancis Robinson



92/100

"2012 Châteauneuf-du-Pape Blanc (aged for eight months in 70% stainless steel tanks and 30% wooden barrels): Brilliant yellow. Powerful aromas of dried citrus and pit fruits, pear skin, melon and honey; smoky mineral and floral nuances build with air. Pliant, palatestaining pit fruit and orchard fruit flavors are lifted and sharpened by a suggestion of bitter citrus pith. Shows impressive depth as well as vivacity, finishing on a very persistent mineral note and with excellent cling."

Josh Reynolds, Vinous, 05/04/2016

