



CHÂTEAU DE BEAUCASTEL



Château de Beaucastel Châteauneuf-du-Pape Blanc 1995

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

An exceptional vintage.

A very hot and dry summer, good weather conditions until the end of the 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

Beautiful golden yellow colour.

The nose is mineral 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 caramel butter and a slightly salty finish.



REVIEWS AND AWARDS

Pierre Perin
WINE ADVOCATE

90-91/100

"The 1995 Chateauneuf du Pape blanc (80% Roussanne, 15% Grenache Blanc, and 5% various other white wine varietals) sees 25% small oak casks. It is a rich, dense, opulently-styled wine with copious quantities of honeyed fruit, considerable power, and a rose petal/honeyed richness with a touch of toast and spice. Drink this long, delicious, thick Beaucastel over the next few years before it closes down. It will age for 10-15 or more years."

Wine Advocate, 01/08/1996

